

DINNERLY



Lemon and Coconut Snacking Cake

Budget-Busting Tummy Fillers!



1,5 hours



4 Servings

Filling, tried-and-true flavours, and even more budget-friendly than our core menu – that's our Thrifty Feed recipes! These classic dishes are perfect for when you want to put tasty, honest-to-goodness food on the table, and enjoy even more savings to boot.

WHAT WE SEND

- 1 lemon
- vanilla cake mix ^{2,4}
- 200ml coconut milk
- 20g shredded coconut ³
- 150g icing sugar ³

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 60ml (¼ cup) vegetable oil
- 1 egg ¹

TOOLS

- 10cm x 20cm loaf pan
- baking paper
- fine grater
- wire rack
- small frypan

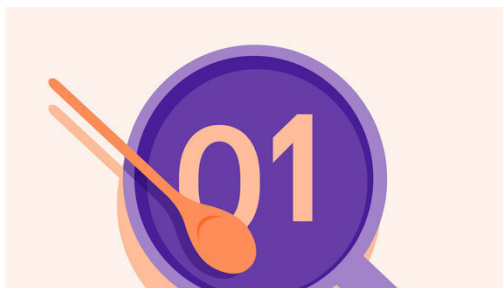
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Gluten (2), Sulphites (3), Wheat (4). May contain traces of other allergens.

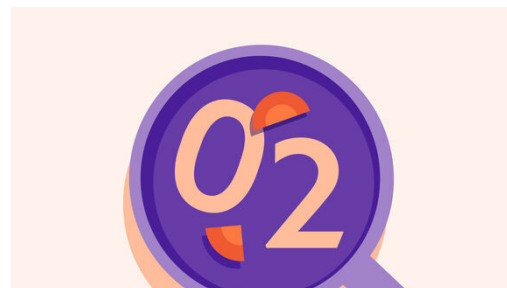
NUTRITION PER SERVING

Energy 730kcal, Fat 27.8g, Carbs 110.7g, Protein 7.1g



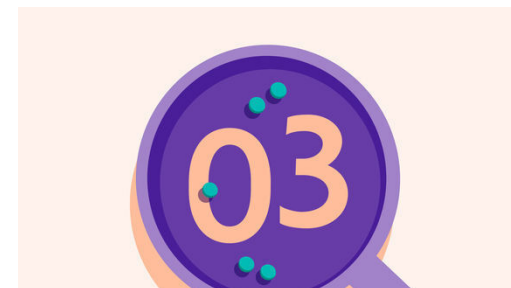
1. Make cake batter

Preheat the oven to 180C, fan-forced. Grease a 10cm x 20cm loaf pan and line base and sides with baking paper. Finely grate the **lemon zest**. Put the **vanilla cake mix**, **coconut milk**, **half the lemon zest**, **60ml (¼ cup) vegetable oil** and **1 egg** in a large bowl and whisk for 1 min or until well combined.



2. Bake and cool

Pour the **batter** into the lined pan. Bake for 50 mins or until golden and a skewer inserted into the centre comes out with a few moist crumbs clinging (cover the cake with foil if it starts to brown too quickly). Cool in the pan for 5 mins, then transfer to a wire rack to cool.



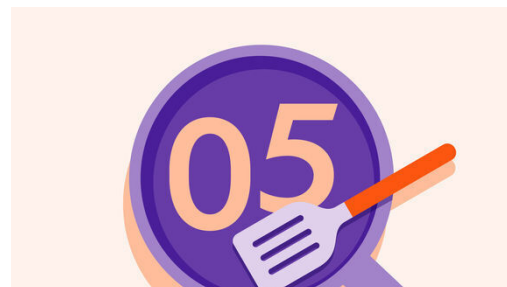
3. Toast coconut

Meanwhile, put the **coconut** in a cold small frypan over medium heat. Toast, tossing, for 2-3 mins until evenly golden. Remove from the pan. Set aside to cool.



4. Make icing

While the cake is cooling, juice the **lemon**. Put the **icing sugar** and **1 tbs lemon juice*** in a bowl and whisk until well combined.



5. Ice cake and serve up

Pour the **icing** over the **cooled cake** and scatter with the **toasted coconut** and **remaining zest**. Cut the cake into slices and enjoy! **Serves 4.**



6. Make it last

Store in an airtight container for up to 2 days.