



CAKE, SPONGE & MUFFIN, SWEET GOODS

COCONUT LIME CAKE

This Coconut Lime Cake is a tropical-inspired dessert featuring a light textured, coconut-infused cake with zesty lime flavours, offering a refreshing and tangy taste experience.



INGREDIENTS

INGREDIENTS	WEIGHT
CAKE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.100kg
Egg	0.210kg
Oil	0.180kg
Coconut Milk	0.400kg
Coconut, Desicated	0.100kg
Lime Rind Zest	0.010 - 0.015kg
LIME DRIZZLE ICING	
Icing Sugar Mixture	0.240kg
Lime Juice	0.045kg

METHOD

CAKE

STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 3 minutes on slow speed.

STEP 4

Deposit into a paper lined baking tin.

STEP 5

Bake at 175°C until baked through.



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



STEP 6

Transfer to wire rack to cool.

LIME DRIZZLE ICING

STEP 1

Add lime juice to icing sugar mixture while slowly whisking.

STEP 2

Pour a suitable amount on top of cooled cake. Using a palette knife, cover the cake evenly.

STEP 3

Allow icing to cool before slicing and serving.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic White Blondie Mudcake Mix 15kg, Product Code: 102061