



Coconut and Lime Layer cake with Whipped Meringue Frosting

By Donna Hay

30 minutes, plus dehydrating time

Preparation Time

34 minutes

Cooking Time

10-12 serves

Serves

INGREDIENTS

175 g unsalted butter, softened
1 cup (220 g) caster sugar
2 tsp finely grated lime rind
3 eggs, room temperature
1 ½ cups (120 g) desiccated coconut
1 ¾ cups (260 g) self-raising flour
¾ cup (180 ml) milk
Dried pineapple slices, to decorate

Whipped meringue frosting

2 large egg whites
1 ½ cups (330 g) caster sugar
¼ tsp cream of tartar
½ cup (80 ml) cold water
½ tsp pure vanilla extract

Dried pineapple

1 pineapple, trimmed and peeled

METHOD

Dried pineapple

1. Thinly slice the pineapple horizontally and place on universal trays lined with baking paper.
2. Place in the oven on Drying function at 70°C for 6-8 hours, or until dry to touch. Remove from the oven and store in an airtight container.

Coconut and lime layer cake

1. Preheat the oven on Fan Plus at 180°C.
2. Beat the butter, sugar and lime rind in a freestanding mixer with paddle attachment until light and creamy.
3. Add the eggs and beat well.
4. Mix through the coconut, flour and milk with a spoon until smooth.
5. Pour into 2 x 20 cm round cake tins greased and lined with baking paper.
6. Place into the oven on shelf positions 2 and 4 and bake for 25 minutes, or until cooked when tested with a skewer. Allow cake to cool in tin.

Whipped meringue frosting

1. Place 3 cm of water in a saucepan on medium heat and bring to a simmer.
2. Place the egg whites, sugar, cream of tartar and cold water in a heatproof bowl on top, making sure the water is not touching the bottom of the bowl.
3. Using a handheld mixer, whisk on medium low speed for 4 minutes. Increase speed to high and whisk for 3–4 minutes before removing from the heat.
4. Add vanilla and continue to beat on high speed for 3–5 minutes, or until the icing is thick and glossy.

To assemble

1. Place 1 cake on a cake stand or plate and using a palette knife, spread with one third of the whipped meringue frosting mixture.
2. Top with remaining cake and spread the remaining whipped meringue frosting over the top and sides of the cake.
3. Top with slices of dried pineapple to serve.

Hints and tips

- Alternatively, the meringue can be prepared using another method. Our induction cooktops can be lowered to a temperature which remove the need for the double boiler: Place the egg whites, sugar, cream of tartar and cold water in a medium saucepan and whisk well to combine. Place on low heat, induction setting 3. Heat, stirring continuously until the sugar has dissolved. Using a handheld mixer, whisk on high speed and whisk for 3–4 minutes before removing from the heat. Scrape sides and base with a spatula occasionally to avoid meringue sticking to the saucepan. Add vanilla and continue to beat on high speed for 3–5 minutes or until the icing is thick and glossy.