

Less than 45 minutes

Serves 8

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Ingredients:

- 2 eggs
- ½ cup (125g) castor sugar
- ⅔ cup (100g) butter, melted
- 1 cup (250ml) milk
- Juice (60ml) and grated peel of 2 limes
- 2 cups (300g) self-raising flour, sifted
- ¼ cup (60ml) desiccated coconut
- ½ tsp (3ml) salt

### **COOK'S NOTE**

Can't find limes? You can substitute them with lemons.

Topping:

- 1 cup (250g) brown sugar
- ¾ cup (180ml) coconut milk, heated
- ¾ cup (180ml) boiling water
  
- Coconut flakes, for serving

Method:

1. Preheat oven to 180°C and grease a deep 22cm square oven dish.
2. Whisk egg and sugar together until fluffy.
3. Stir in butter, milk and lime juice and peel.
4. Combine flour, coconut and salt and fold into egg mixture. Spoon into dish.

5. Sprinkle brown sugar over batter.
6. Combine coconut milk and water and pour over the back of a spoon the back of a spoon so that it 'floats' gently on top of the batter and settles there. (You don't want the force of pouring to make a hole in the batter).
7. Bake for 30-35 minutes until the top is golden and the centre is just cooked (it should be gooey at the bottom).
8. Serve sprinkled with coconut flakes.