More than 1 hour

Serves 8-10

Ingredients:

- 2 cups (500ml) gluten-free flour mix
- ½ cup (125ml) desiccated coconut, toasted
- 2 tsp (10ml) baking powder
- Pinch salt
- 1 cup (250ml) almond milk (regular milk works well too)
- ½ cup (125ml) canola oil
- 2 eggs
- 1 tsp (5ml) vanilla essence
- Grated peel of 1 grapefruit
- Grated peel of 2 limes
- 1 lime, sliced into rings
- 1 grapefruit, sliced into rings

For serving:

- 1 lime, sliced
- ¼ cup (60ml) toasted coconut flakes
- ¼ cup (60ml) whipped cream

Method:

1. Preheat oven to 160˚C and thoroughly grease a 20cm cake tin.
2. Combine flour, coconut, baking powder and salt in a bowl.
3. Mix together milk, oil, eggs and vanilla essence in a separate bowl.
4. Add to flour mixture and mix well.
5. Stir through grated peel of grapefruit and lime.
6. Arrange citrus slices on the base cake tin.
7. Pour batter on top and bake for 40-45 minutes or until a skewer inserted into the centre comes out clean.

8. Cool completely, remove from tin and only then flip over.
9. Garnish with lime slices, coconut flakes and cream on the side.