

PARADISE CAKE

Makes 30 primary portions

INGREDIENTS

375g	Golden Wholegrain Plain flour
375g	Margarine
375g	Caster sugar
4 tsp	Baking powder
2 tsp	Mixed spice
6	Eggs
100g	Coconut milk powder
250g	Pineapple pieces, drained weight, and juice saved
100g	Icing sugar
50g	Desiccated coconut

A 26 x 40 cm tin or similar

METHOD

1. Heat the oven to 180°C/ 350°F/Gas 4.
2. Cream the margarine and sugar until blended.
3. Add the eggs one at a time and beat well.
4. Sieve the baking powder into the flour, and add the mixed spice.
5. Fold into the creamed mixture.
6. Mix the coconut powder with enough pineapple juice to make a soft paste, and add to the cake mixture.
7. Fold in the well-drained pineapple pieces.
8. Pour into a well-greased tin, and level the top.
9. Sprinkle the desiccated coconut over the mixture and swirl in using a teaspoon.
10. Bake for 40-50 minutes until cooked and golden. Allow to cool in the tin.
11. Make up the icing drizzle using the pineapple juice and icing sugar. Pipe over the cake or drizzle off the end of a spoon.

BAKING TIP: Replace the pineapple with any other fruit in natural juice.

ALLERGENS: Contains wheat/gluten, egg

