

Moist Coconut Cake

125g Butter

1 Cup Caster Sugar

2 Eggs

½ Teaspoon Coconut Essence

½ Cup Coconut

1 ½ Cups Self Raising Flour

300g Carton of Sour Cream

1/3 Cup Milk

Method

1. Grease a deep 23cm round cake pan, line base with paper. Grease paper
2. Cream butter, essence and sugar in small bowl with electric mixer until light and fluffy
3. Beat in eggs one at a time. Beat until combined.
4. Transfer mixture to a large bowl.
5. Stir in half the coconut and sifted flour with half the sour cream and milk. Then stir in remaining ingredients. Stir until smooth.
6. Pour mixture into prepared pan.
7. Bake in moderate oven for about 1 hour. Stand 5 minutes before turning on to wire rack to cool.