LIME + COCONUT MUFFINS

For the cake batter:

Butter 35g soft unsalted

Caster sugar 65g

Lime, zest of 1

Egg, 1 large lightly beaten

Self-raising flour 50g

Desiccated coconut 15g

Coconut milk 40ml

For the topping:

Coconut 10g flaked

Lime, Juice of 1

Caster sugar 25g

METHOD

1 Preheat the oven to 180°C, fan 160°C, gas 4. Line a cupcake tray with 6 muffin cases.

2 Put the butter, sugar and lime zest into a large bowl and, using an electric mixer, beat together until light and fluffy (for about 5 minutes).

3 Add the egg a little at a time, beating until fully combined before adding more.

4 In a separate bowl, mix together the flour and desiccated coconut. Once all of the egg has been combined, add half of the flour mixture and fold together until evenly combined.

5 Add the coconut milk and mix to combine.

6 To finish, add the remaining flour and fold together until evenly combined. Scrape the cake batter into the prepared muffin cases.

7 Bake in the preheated oven for around 20-25 minutes or until a skewer inserted into the middle of the cakes comes out clean.

8 While the cakes are baking, put the flaked coconut into a dry frying pan and cook over a medium heat for a few minutes until lightly browned.

9 Once the cakes are out of the oven, make the glaze: heat the lime juice and sugar in a small saucepan until simmering and the sugar has fully dissolved.

10 When the cakes have cooled for a few minutes, poke holes in them with a skewer and brush with the syrup.