

# Banana, lime & coconut cake



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**Preparation** about 20 minutes

**Cooking** about 50 minutes

**Serves** 8

2 eggs

Finely grated zest of 1 lime

1 tbs lime juice

½ cup buttermilk

1½ cups very ripe mashed bananas (about 3 large)

175g butter, at room temperature and cubed

1½ cups caster sugar

2 cups self-raising flour

½ tsp bi-carbonate of soda

⅔ cup shredded coconut

### **Cream cheese icing**

250g reduced fat cream cheese, at room temperature

1 cup icing sugar, sifted

1. Preheat oven to 180°C. Grease and line a 23cm springform pan with baking paper.
2. Combine eggs, lime zest, juice, buttermilk and mashed bananas in a large jug. Mix until well combined. Set aside.
3. Using an electric mixer, beat butter and sugar together until light and creamy. Add banana mixture and beat on low until combined. Sift over the flour and bi-carbonate of soda. Add ⅓ cup shredded coconut, and using a large metal spoon fold until just combined. Spoon mixture into prepared pan and bake for 50 minutes or until golden and a skewer inserted in the centre comes out clean. Cool in pan for 5 minutes then transfer to a wire rack to completely cool.
4. Meanwhile, toast remaining ⅓ cup shredded coconut in a pan over medium heat, stirring constantly, until golden. Remove from heat.
5. To make cream cheese icing, combine ingredients in a bowl and using electric hand beaters, beat until smooth. Spread over cake. Sprinkle with toasted coconut, slice and serve.