

# goodFOOD

## SUBSCRIBER CLUB



### EXCLUSIVE RECIPE

# Passion fruit & coconut traybake

**SERVES 16-20 PREP 20 mins plus cooling**  
**COOK 45 mins EASY V \***

*The coconut here pairs so well with the mellow tang of passion fruit. Cut it into squares and take to your next garden party or picnic. Ailsa Burt*

100g coconut oil, plus extra for the tin  
400ml can coconut milk  
325g self-raising flour  
75g desiccated coconut, plus 1 tbsp  
1 tsp baking powder  
300g caster sugar  
2 eggs, beaten

1 tsp vanilla extract  
50ml whole milk

#### For the icing and decoration

4 passion fruits, halved  
150g icing sugar, sifted  
25g coconut flakes, toasted

**1** Oil a 20 x 30cm baking tin and line with baking parchment. Heat the oven to 180C/160C fan/gas 4. Melt the coconut oil and milk together in a saucepan over a medium heat, then leave to cool slightly. Meanwhile, combine the flour, all the coconut, the baking powder,  $\frac{1}{2}$  tsp salt and the sugar, then make a gap in the middle. Combine the eggs, vanilla and milk in a jug, then pour this into the dry ingredients. Slowly stir until smooth. Stir in the coconut oil mixture. Pour the batter into the tin and bake for 35-40 mins until golden and a skewer inserted into the middle comes out clean. Put the tin on a wire rack to cool. *Will keep wrapped and frozen for three months. Defrost before decorating.*

**2** For the icing, scrape the pulp from 3 of the passion fruits into a sieve over a bowl. Press the pulp against the sieve using a spoon to extract the juice (about 2 tbsp), then discard the seeds. Tip the sugar into a bowl and pour over the juice. Whisk until smooth, adding a little more icing sugar if needed to make a thick, drizzly icing. Pour this over the cooled cake and leave to set.  
**3** Scrape out the remaining passion fruit pulp and spoon this over the cake, then scatter over the coconut flakes. Cut into squares or slices to serve. *Will keep chilled in an airtight container for three days.*

**PER SERVING (20)** 276 kcal • fat 13g • saturates 11g • carbs 36g • sugars 23g • fibre 2g • protein 3g • salt 0.4g