



Supporting the hospice  
is a piece of cake



## Recipes straight from the St Elizabeth Hospice kitchen!



### Lime & Coconut Cake

#### Ingredients

##### Cake

350g butter  
6 eggs  
500g condensed milk  
110g desiccated coconut  
2 limes - zest and juice  
350g self-raising flour  
2 tsp baking powder

##### Butter Cream

100g butter  
200g icing sugar  
1 tsp vanilla essence  
½ lime - juice

#### Method

1. Line and grease a 9 inch cake tin.
2. In a mixing bowl add together the butter, eggs, condensed milk, coconut, lime juice and zest, flour and baking powder - mix well.
3. Pour mix into the prepared tin and bake in the oven at 145°C / Gas Mark 2 / 300°F for 45 minutes until a skewer or knife runs clean.
4. Leave cake to completely cool on a wire rack.
5. Make the butter cream. In a mixing bowl add butter, icing sugar, vanilla essence and lime juice and mix thoroughly for 3 minutes.
6. Put the cake on a board and divide in half with a knife. Pipe butter cream or spread with a knife and sandwich the cake back together. Decorate the top with the remaining butter cream as you wish.

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