

## Lime and Ginger Drizzle Cake

7oz butter  
6oz caster sugar  
3 eggs  
7oz plain flour  
3 tsp baking powder  
1 rounded tsp ginger (ground)  
2oz coconut  
3 stalks of stem ginger (chopped)  
2 tbsp milk  
4 limes

### **Method**

Beat the butter and sugar and add the zest of 3 limes  
Add the eggs slowly, followed by the flour, ginger and baking powder  
Fold in coconut and chopped stem ginger  
Add the milk and juice of 2 limes  
Bake at 160 degrees for 40-45 minutes, or until a skewer comes out clean  
Allow to cool for 10-15 minutes

### **Topping**

Juice of the other two limes  
2 tbsp granulated sugar  
3 tbsp ginger syrup  
Mix together all the ingredients and then cover the cake after making holes with a skewer