Juicy Coconut-Lemon Cake

This cake is for a 9x9 inch cake pan, i used a square casserole

Ingredients:

- 80g wheat flour
- 1 tsp. baking soda
- ½ tsp. cardamom powder
- 120g desiccated coconut
- 150g sugar
- 5 egg yolk
- 5 egg white
- 250g softend butter
- 200ml coconut cream
- 50g sugar

Lemon-sirup:

- 2 fresh organic lemons
- 50g sugar
- 50ml water

Preparation:

1. Preheat oven to 175°C, oil your pan
2. In a large bowl sift together the flour, the baking powder, the cardamom and the desiccated coconut- set aside
3. Mix the butter, the sugar, and the egg yolk with your kitchen machine together until the consistence is foamy, and mix the coconut-cream in
4. beat the egg white until stiff, add 50g sugar slowly into it
5. mix the wheat mixtur with the butter mixtur together and fold your egg white in, be careful.
6. Pour the mixture into prepared pan and bake 50 minutes
7. Afterwards, use a wooden stick to prick several holes in the dough
8. Grate the lemon-paring and add it into a cooking pan, squeeze the lemons, and add with sugar and water into the pan, mix together and let it boil für 8 minutes,
9. Douse the dough with the lemon-sirup and let it cool
10. Add the rest of coconut-cream and 1 tablespoonful of melted coconutoil and mix it together, spread it over the cake, sprinkle some desiccated coconut above –

Ready to eat 😊