

JAMAICA

Lime and Coconut Cake with Rum Syrup

125 g butter
½ cup olive oil
250g brown sugar
4 eggs
½ cup long thread coconut
½ cup ground almonds
½ cup flour
4 limes –zest and juice

Syrup

½ cup sugar
¼ cup water
½ cup rum

Heat the oven to 180 C. Line a 23cm shallow cake tin with baking paper.
Beat the butter, oil and sugar until light and creamy. Add the eggs, one at a time, beating between each addition. Add the coconut, ground almonds and flour and gently stir to mix. Add the lime juice and zest. Don't over mix or you will get a tough, heavy cake.

Pour batter into the prepared cake tin and smooth the top gently. Cook for 35-40 minutes or until a skewer comes out clean.

Whilst still warm drench the cake in a syrup made with **sugar, water and rum** boiled for 5 minutes or until it begins to become syrup

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Serve cake warm with whipped cream.