



Portions: 10 Prep Time: 10 min Cook Time: 15 min

# Coconut and Raspberry Cake

## Ingredients

- 175g caster sugar
- 200g butter, softened
- 4 eggs medium sized, beaten
- 175g self raising flour
- 50g **MAGGI Coconut Milk Powder Mix**
- 1tsp baking powder
- 2tbsp milk
- 200g fresh raspberries

## Method

1. Preheat the oven to 190°C.
2. Grease and base line a 20cm spring form baking tin.
3. In a large mixing bowl, make the sponge by whisking all the ingredients except the raspberries together into a smooth batter.
4. Pour into the lined tin and drop in the raspberries. Bake for 30 minutes until cooked through.
5. Rest in the tin for 10 minutes then turn onto a wire rack and leave to cool. Dust with **MAGGI Coconut Milk Powder Mix**, cut into portions and serve.

Each serving typically contains

Calories	Sugars	Fat	Saturates	Salt
291	16.0 g	18.4 g	11.7 g	0.56 g
15%	18%	26%	59%	9%

of an adult's **Guideline Daily Amount (GDA)\***

\*GDAs are guidelines. Personal requirements vary depending on age, gender, weight and activity levels.



Assisting the amazing  
since 1883

For more information  
visit [www.maggi.co.uk/professional](http://www.maggi.co.uk/professional)  
or call 0800 742 842

