

# Ruby, Lime & Coconut Polenta Cupcakes (GF)

## Ruby, Lime & Coconut Polenta Cupcakes (GF)

### INGREDIENTS

#### CUPCAKE

- 250g salted butter
- 150g golden caster sugar
- 100g light brown sugar
- 100g ruby chocolate, melted and cooled
- 100g polenta
- 50g desiccated coconut
- 1 tsp baking powder
- 150g coconut flour
- 4 large eggs
- 1 lime, zest and juice
- Pink food colouring (optional)

#### ICING

- 250g full fat cream cheese
- 250g mascarpone
- 100g white chocolate, melted and cooled
- 1/2 lime, juice and zest

#### METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 160 degrees fan.
2. Beat together your salted butter and sugars until light and fluffy. Add in the eggs, beat until combined.

3. Add the ruby chocolate and lime juice and zest and beat again until mixed thoroughly
4. In a separate bowl mix together the polenta, desiccated coconut, coconut flour, baking powder
5. Add the dry ingredients into the wet and beat again until just combined. If you are using it at this stage add a couple of drops of the pink food colouring and beat again until smooth
6. Spoon equal amounts into each cupcake case and bake for 22-25 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the icing, combine the cream cheese, mascarpone, white chocolate and lime juice in a bowl and beat until thick, creamy and holds its shape, pop in the fridge for 10 minutes before piping
9. Pipe onto the cooled cupcakes and top with the lime zest

#### Notes:

If you can't find ruby chocolate (I got mine from Tesco) just sub for white chocolate instead, it will give a slight different flavour but will be equally yummy!



ENJOY! If you opt for Ruby, Lime & Coconut Polenta Cupcakes, please do share a picture!

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# Coconut, Lime & White Chocolate Loaf cake

## Coconut, Lime & White Chocolate Loaf cake

### INGREDIENTS

#### Cake

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 200g self raising flour
- 100g white chocolate, melted
- 1 limes, zest & juice only
- 3 tbsp desiccated coconut
- 150g white chocolate chips

#### Icing

- 125g butter
- 1/2 lime, zest & juice only
- 250g icing sugar
- 75g melted white chocolate
- 75mls coconut cream

Mascarpone for serving

## METHOD

1. Preheat the oven temperature to 160 degrees fan and line a standard loaf tin
2. Using a hand or stand mixer beat the sugar and butter until light and creamy
3. Add eggs and beat again, then add melted white chocolate, lime zest and juice, beat again
4. Add flour and beat until combined
5. Add desiccated coconut and white chocolate chips and fold through the mixture with a spoon
6. Pour the loaf batter into the lined tin and bake for about 55-60 mins or until a skewer comes out clean
7. Remove from the oven and allow to cool on a wire rack
8. Whilst the cake cools, make the icing. Beat the butter in a stand mixer or electric hand mixer until pale and fluffy, add the icing sugar, lime juice, coconut cream and melted white chocolate and beat again until smooth.
9. Pipe or spread with a palette knife the icing over the top of the fully cooled cake.
10. Scatter the remaining lime zest and a tsp of desiccated coconut over the top of the icing and serve.



ENJOY! If you opt for Coconut, Lime & White Chocolate Loaf cake, please do share a picture!

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## **Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing**

## **Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing**

This is one that caters for Vegans and non Vegans alike, a super tasty, quick loaf cake that you can also make gluten free by changing out the plain flour for gluten free flour too.

# INGREDIENTS

## Loaf Cake

4 ripe bananas mashed  
Zest of 1 lemon  
65ml sunflower oil  
115ml maple syrup  
1 tsp vanilla bean paste  
320g plain flour  
45g desiccated coconut  
1tsp baking powder  
1 tsp bicarbonate of soda  
Pinch of salt  
Handful of toasted coconut flakes

## Butter Icing

250g vegan icing  
500g icing sugar  
4 heaped tablespoons peanut butter  
100g melted dark vegan chocolate

# METHOD

1. Preheat your oven to 180 degrees fan and line a loaf tin with greaseproof paper
2. In stand mixer add the mashed banana, lemon zest, sunflower oil, syrup and vanilla bean paste and beat until all combined (this can be done in a large bowl with an electric hand mixer)
3. Pour in the flour, desiccated coconut, baking powder, bicarb and salt and beat again, this will be a little lumpy and that is ok!
4. Pour into the loaf tin and bake for 35-40mins, check a skewer comes out clean. Cool in the tin once cooked for 10 mins then turn out on to a cooling rack and cool completely.
5. To make the butter icing combine all the

ingredients and beat until a smooth butter consistency is formed.

6. Spread or pipe on to the top of the loaf cake and decorate with coconut flakes.

Enjoy!



ENJOY! If you opt for Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing, please do share a picture!