

RECIPE

TITLE: Coconut and Lime Bundt Cake

FROM: The Wilds Cafe and Claude (Anthropic's AI assistant)

INGREDIENTS

300 g gluten-free plain flour

100 g almond meal

50 g desiccated coconut

2½ tsp gluten-free baking powder

½ tsp bicarb soda

½ tsp salt

4 eggs

300 g caster sugar

200 ml light olive oil

300 ml coconut milk

Zest of 3 limes, juice of 2

1 tsp vanilla extract

GLAZE:

150 g pure icing sugar

3 tbsp lime juice

2 tbsp toasted coconut flakes

DIRECTIONS

1. Heat the oven to 170°C (160°C fan). Brush every ridge of the tins generously with oil, then dust with gluten-free flour and tap out the excess.
2. Whisk together the flour, almond meal, coconut, baking powder, bicarb and salt.
3. Whisk the eggs and sugar for 2 minutes until pale and thick.
Whisk in the oil, coconut milk, lime zest and juice, and vanilla.
4. Fold the dry ingredients into the wet until just combined.
5. Fill a 22 cm bundt tin about two-thirds full, then divide the rest between nine 6 cm mini bundt tins.

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6. Bake the minis for about 20 minutes and the 22 cm bundt for about 40 minutes, until a skewer comes out clean. (A single 10–12 cup bundt takes 45–55 minutes.)
7. Cool in the tins for 15 minutes (about 5 for the minis), then turn out onto a rack.
8. Once completely cool, whisk the icing sugar and lime juice until thick but pourable. Drizzle over so it runs down the ridges, then scatter with the coconut flakes.

NOTES

Served at: Laksa Night for 6 (GF/DF)

Recipe by: Claude, Anthropic's AI assistant ..an original recipe, not adapted from a published source. Tested in The Wilds Cafe kitchen.

Flour used: White Wings Gluten Free All Purpose Plain Flour.

Tip: Oil every ridge of the tin. Bake the day before, store covered on the bench (not the fridge) and glaze on the day.