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**MARY BERRY COCONUT CAKE RECIPE**

Mary Berry Coconut Cake Recipe**:** A moist and delicious coconut cake made with self-raising flour, caster sugar, eggs, coconut milk, desiccated coconut, and unsalted butter. Serve with icing sugar or whipped cream.

### EQUIPMENT

* 2 x 8-inch round cake tins
* Parchment paper
* Electric mixer or hand whisk
* Large mixing bowl
* Small Saucepan
* Fine-mesh sieve
* Cooling rack:
* Cake tester or toothpick
* Offset spatula (optional, but helpful for icing)
* Cake stand or serving plate

### INGREDIENTS

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* 175 g 6 oz softened unsalted butter
* 175 g 6 oz caster sugar
* 3 large eggs beaten
* 75 g 2.6 oz desiccated coconut
* 100 g 3.5 oz self-raising flour
* 75 g 2.6 oz all-purpose flour
* 2 tsp baking powder
* 2 tbsp milk
* 100 g 3.5 oz icing sugar
* 2-3 tbsp water
* 15 g 0.5 oz toasted coconut flakes, for garnish

### INSTRUCTIONS

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* Preheat your oven to 180°C (350°F) and grease two 20cm (8-inch) round cake tins with butter or cooking spray.
* In a mixing bowl, cream together the softened unsalted butter and caster sugar until light and fluffy.
* Gradually add the beaten eggs to the butter-sugar mixture beating well after each addition.
* Stir in the desiccated coconut, self-raising flour, all-purpose flour, and baking powder until well combined. If the batter is too thick, add 2 tablespoons of milk to achieve a smoother consistency.
* Divide the batter evenly between the prepared cake tins and smooth the tops with a spatula.
* Bake in the preheated oven for 20-25 minutes or until a toothpick inserted into the center of the cakes comes out clean.
* While the cakes are baking, prepare the icing by mixing the icing sugar with 2-3 tablespoons of water to achieve a smooth, runny consistency.
* Once the cakes are baked, remove them from the oven and let them cool in the tins for 5 minutes before transferring them to a wire rack to cool completely.
* Once the cakes are cooled, spread a layer of icing on top of one cake, then place the other cake on top to sandwich them together.
* Use the remaining icing to cover the top of the cake and sprinkle with toasted coconut flakes for a delicious finishing touch.