



PREP: 20 min
COOK: 1 hour 15 min
SERVES: 8-10

Coconut mango bundt cake

The tropical flavours of coconut and mango are a no-brainer together - they're delicious! This buttery cake is like a taste of a tropical island.

Ingredients

2 cups (300g) self raising flour, sifted
½ cup (35g) desiccated coconut
175g softened butter
1 cup (220g) caster sugar
3 large eggs
1 cup chopped fresh or tinned mango
½ cup (125ml) milk
2 tsp Queen Organic Vanilla Bean Paste
icing sugar, for dusting
toasted desiccated coconut and cream or icecream, to serve

Method

STEP 1

Preheat oven to 180C (fan forced) and grease a 20cm bundt tin liberally with cooking spray.

STEP 2

Combine the flour and coconut in a bowl and set aside.

STEP 3

Place the butter and sugar in a large bowl and beat with electric beaters until light and fluffy. Add the eggs one at a time, beating well between additions until the mixture is completely combined.

STEP 4

Using a large metal spoon, fold in the mango, alternating with the flour mixture, milk and Vanilla Bean Paste until just combined.

STEP 5

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Method

Spoon the mixture into the tin and bake for 1 ¼ hours or until a cake tester inserted in the middle comes out clean.

STEP 6

Serve cake warm, dusted with icing sugar and toasted coconut with fresh cream.

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