



Lime & Coconut Mini Tea Cakes

There is something very tropical and wonderful about the combination of lime and coconut that never ceases to please. These delicate tea cakes are perfect for any occasion and pretty easy to make. Made with our All Purpose White Spelt Flour making them great for those who love our Ancient Grain Flours but like a little extra lightness to their baking.

Tea Cakes:

2 tbsp Ground flax meal
1/4 cup Water
1 cup Plant based milk
2 tbsp lime juice
Zest of 2 limes
1/3 cup Oil
2/3 cup Cane sugar
1/2 cup Shredded coconut
2 tsp Vanilla
1 1/4 cup Anita's Organic All-Purpose White Spelt Flour
1 1/2 tsp Baking powder
1/2 tsp Baking soda
1/2 tsp Salt

Lime glaze:

1 cup Icing sugar
Zest of 1 lime
1-3 tsp lime juice

Decoration:

Optional - coconut chips (toasted if preferred)

Preheat the oven to 350°F and grease a 14" x 9.5" mini loaf pan.

In a small bowl, whisk together the flax meal and water. Set aside.

In a large bowl mix the milk, lime juice, lime zest & vanilla together. Add the oil and sugar along with the flax and water mixture. Mix well.



In a medium sized bowl sift the flour, baking powder, baking soda and salt. Add the dry mixture to the wet, a little at a time and mix gently until everything is evenly combined well. Do not over mix.

Divide the batter into the prepared pan and bake in the centre of the oven for 22 to 25 minutes. Insert a wooden toothpick into the centre of the cakes to check they are done. If the toothpick comes out clean, they are done, if not return to the oven for 5 minutes and then test again. Once fully cooked remove from the oven and allow to cool for 30 minutes. Carefully remove the cakes from the pan and transfer to a wire rack. They are pretty delicate so handle gently.

Make the lime glaze:

Sift the icing sugar into a medium sized bowl. Add the lime zest. Slowly and gently add the lime juice a little at a time to the icing sugar. Only add enough lime to make a smooth glaze that coats the back of the spoon. Drizzle or spread onto the cakes and decorate with coconut chips, plain or toasted depending on your preference.