



There are some combinations of ingredients that just seem made for each other. Dried mango and lime might not seem to be a marriage made in heave initially but trust us, this is an outstanding cake recipe. You'll not be disappointed.

Ingredients:-

125ml sunflower oil, plus extra for greasing

125g ready-to-eat dried mango slices

Zest and juice of 1 lime

125g natural yogurt

175g caster sugar

2 medium eggs, beaten

175g plain flour, sifted

1 1/2 tsp baking powder

100g icing sugar

25g coconut flakes (or desiccated coconut), toasted

Method:-

1. Preheat the oven to 180°C/fan160°C/ gas 4. Grease and line a 900g loaf tin. Snip most of the mango into pieces, reserving a few slices.
2. Put half the lime zest, yogurt, sugar, oil, eggs, flour, baking powder and chopped mango into a large bowl. Beat with a wooden spoon until just smooth. Pour into the tin and bake for 50 minutes, or until a skewer inserted into the centre comes out clean. Turn out to cool on a rack.
3. Mix just enough of the lime juice with the icing sugar to give a thick, slightly runny icing. Pour over the cake, then top with the coconut, remaining lime zest and mango.