

KEY LIME COCONUT YOGURT CAKE

(Adapted from "Fine Cooking")

Serves: 8-10 servings



5-½ oz (2/3 cup +1 Tbsp)	unsalted butter, softened
9 oz (2 cups)	unbleached all-purpose flour
2 tsp	baking powder
1 tsp	kosher salt
1/4 tsp	baking soda
1 cup (about 3 oz)	unsweetened shredded coconut
1 Tbsp	packed finely grated lime zest, preferably from Key limes*
1-¼ cups	granulated sugar
2	large eggs
3 Tbsp	fresh or bottled Key lime juice*
1 cup	plain yogurt

* If you can't find fresh Key limes or bottled Key lime juice, use standard limes.

1. Line a 10x5-inch loaf pan with aluminum foil, allowing plenty of overhang on the long sides. Use 1 Tbsp of the butter to grease the inside of the pan, paying special attention to the short (unlined) sides.
2. Position a rack in the center of the oven and heat the oven to 350°.
3. Sift the flour, baking powder, salt and baking soda into a large bowl. Using a fork, stir in the coconut and zest, evenly distributing any clumps.
4. In the bowl of a stand mixer fitted with the whisk attachment, or using a hand mixer, whisk the remaining 2/3 cup butter and 1 cup of the sugar on medium speed until pale, scraping down the bowl occasionally with a spatula, about 5 minutes. Reduce the speed to low and whisk in the eggs, one at a time. Whisk in 1 Tbsp of the Key lime juice. (The batter may appear slightly curdled.) Add half of the flour mixture and mix briefly on low speed until incorporated. Add the yogurt and mix briefly on low speed until incorporated. Add the remaining flour mixture and mix on medium speed until the batter is smooth, about 1 minute.
5. Scrape into the prepared pan and bake until a skewer inserted in the center comes out clean, 50-65 minutes.
6. Meanwhile, combine the remaining 1/4 cup sugar with 1/4 cup water in a small saucepan. Bring to a boil over medium heat, stirring constantly, until the sugar dissolves. Boil one minute. Remove from the heat and add the remaining 2 Tbsp Key lime juice. Cool until needed.
7. Place the cake pan on a rack. Poke all over with a cake taster or toothpick. Brush liberally with all the lime syrup, pausing occasionally to let it soak in. Let cool for 40 minutes. Lift out by the foil and finish cooling completely before removing from the foil and slicing.