

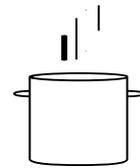


## Gizzi Erskine's Pineapple, Lime and Agave Nectar 'Margarita' Cake

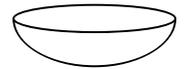
If you've never had a pineapple margarita you're missing out. Pineapples are both piquant and sweet and work well with the lime and Orange liqueur. So this is the base of this cake. I decide to omit the tequila and instead use the flavour of the agave nectar. The Rich & Dark Agave Nectar acts like a really good aged tequila which comes from the agave plant. For me, the alcohol in tequila doesn't make a good cake, but any leftover Triple sec, Cointreau or Grand Marnier will make a brilliant icing.



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### Ingredients

180g The Groovy Food Company Organic Coconut Oil, melted

180ml The Groovy Food Company Agave Nectar Rich and Dark

4 free range eggs

200g self-raising flour

50g The Groovy Food Company Organic Coconut Flour

¼ tsp bicarbonate soda

350g fresh pineapple, very finely chopped

½ tsp sea salt

### Directions

1. Heat the oven to 160C. Grease and line 2, 20cm sandwich cake tins.
2. Gently melt the oil or butter in a pan on the hob.
3. Place the Rich and Dark Agave Nectar and eggs in a bowl or a tabletop mixer and beat together, slowly pouring the oil or butter in as you go, and beat together for 5 minutes or until fluffy. (Pouring the fat in slowly helps it to emulsify with the mixture and prevents it from splitting.)
4. Sift in the flours and bicarbonate of soda and quickly beat them in. Finally stir in the pineapple, salt, fruit zest and lime juice.
5. Pour the cake mixture into the tin, leveling off the

zest of 1 orange zest and juice of 2 limes

Frosting:

170ml double cream

juice and zest of 1 lime, plus more lime for garnish

70ml The Groovy Food Company Agave Nectar Rich and Dark

300ml cream cheese

top as you go, then pop in the oven and bake for 45 minutes.

6. The cake is ready once you can slide a skewer into it and it comes out clean.
7. Remove the cake from the oven and leave to cool in the tin for 15 minutes, then transfer it carefully to a wire rack to cool completely.
8. To make the icing, whip the double cream until thick and stiff.
9. Then beat in the cream cheese and the Rich and Dark Agave Nectar. Stir through the zest and juice until well combined.
10. Spread half of the mixture on top of one cake and then place the second cake on top.
11. Spread the rest of the mixture on the top of the cake, and then grate over more lime zest.