## Coconut and Lime Cupcakes

**Serves:** 18 large cupcakes

**Fresh from the garden:** limes

### Equipment:
- Blender
- Knives
- Metric measures
- Zester
- Spatulate
- Cup cake tin
- Patty pans
- Wire rack

### Ingredients:
- 1 ½ cups Self Raising flour
- 1 cup sugar
- 3 eggs
- 180 grams butter, melted
- Juice and zest of 2 limes
- ½ cup desiccated coconut
- Optional-extra coconut

### What to do:

1. Preheat oven to 180 C.
2. Line cup cake tins with patty pans.
3. Place all of the ingredients into the food processor and blend until just combined.
4. You may need to stop and scrape down the sides of the bowl with a spatulate to make sure all the ingredients are blended in.
5. Half fill patty pans with mixture. Optional – sprinkle extra coconut on top of batter before baking. Bake for approximately 10 minutes or until a skewer pushed into the centre of a cupcake comes out clean.
6. Cool cupcakes on a wire rack before serving.