

# MOIST COCONUT CAKES

***125g butter, softened***

***½ teaspoon vanilla essence***

***1 cup raw sugar***

***2 eggs***

***1½ cups self-raising flour***

***½ cup desiccated coconut***

***250g light sour cream***

***½ cup milk***



Preheat oven to 180°C. Line muffin pans with paper cases.

Beat butter, vanilla and sugar in a small bowl with an electric mixer until light and fluffy.

Beat in eggs, one at a time.

Stir in sifted flour, coconut, sour cream and milk until smooth.

Spoon mixture evenly into muffin cases. Bake for about 25 minutes or until golden brown.

*Adapted from: Women's Weekly All-time Favourites*