

Citrus, Coconut Olive Oil Loaf with Mascarpone



By [Ashley Alexander](#)

Here's a delicious bright, and fresh lemon, lime, and coconut loaf cake topped with a smear of creamy mascarpone and lots of zesty lemon and lime zest. This one is super easy to make and comes together very quickly in one bowl, which is always a win.

MAKES 1 loaf cake | **PREP TIME** 15 min | **COOK TIME** 45 min + cooling time | **TOTAL TIME** 1 hr

INGREDIENTS

Cake

- 1 cup extra virgin olive oil
- 1 cup raw castor sugar or raw sugar or castor sugar
- 1 tablespoon vanilla paste or extract
- Zest of 2 large lemons
- Juice of 1 large lemon
- Zest and juice of 1 lime
- 3 eggs
- 2 cups plain (all-purpose) flour

- 1/2 cup shredded coconut
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda/bi-carb soda
- 1/2 teaspoon sea salt
- 1 cup thick natural Greek yoghurt

To assemble

- 250g fresh mascarpone
- Zest of 1 lemon
- Zest of 1 lime

METHOD

Cake

1. Preheat your oven to 160°C/320°F (fan forced). Grease and line a 20cm loaf tin.
2. In a large mixing bowl, combine the olive oil, sugar, lemon and lime zest, and vanilla. Whisk until well combined.
3. Add the eggs and whisk until smooth and combined.
4. Gently fold in the flour, shredded coconut, baking powder, baking soda, and sea salt.
5. Stir in the Greek yogurt, lemon juice, and lime juice until just combined.
6. Pour the batter into the prepared loaf tin and smooth the top.
7. Bake for 45 minutes at 160°C/320°F (fan forced) or until a skewer inserted into the centre comes out clean.
8. Once baked, remove from the oven and allow the cake to cool completely in the tin.

To assemble

1. Carefully remove the cooled cake from the tin and place it on a serving plate.
2. Spread the fresh mascarpone over the top of the cake, creating an even layer.
3. Grate the lemon and lime zest over the mascarpone to add a burst of citrus flavour.
4. Serve and enjoy!

NOTES

You can also serve the cake without the mascarpone topping. Consider serving it plain, dusted with icing sugar, or accompanied by a dollop of fresh cream.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/citrus-coconut-olive-oil-loaf-mascarpone>

Let me know if you make the recipe! x **@gatherandfeast**