

## Easter Lamb (Cake)

A traditional Easter cake baked in a lamb-shaped mould (a rabbit mould, or any other Easter-themed shape, also works well).

### INGREDIENTS

- 1 stick (115 g) unsalted butter, room temperature
- $\frac{3}{4}$  cup sugar
- 1 packet vanilla sugar
- A pinch of salt
- $\frac{3}{4}$  cup sweetened coconut flakes
- 3 eggs, room temperature
- $\frac{3}{4}$  to 1 cup all-purpose flour
- Zest of 1 lemon
- Powdered sugar, for dusting

### PREPARATION

1. Grease the lamb-shaped mould and dust with flour. Preheat the oven to 325°F.
2. Beat the butter until smooth and creamy. Add the sugar and vanilla sugar and beat until pale and fluffy.
3. Add one egg and one tablespoon of flour; mix until fully absorbed. Repeat with the second egg and another tablespoon of flour, then with the third egg.
4. Fold in the coconut flakes, lemon zest, salt and the remaining flour, mixing only until combined.
5. Fill the prepared mould with the batter and bake for about 40 minutes, or until a toothpick inserted in the centre comes out clean.
6. Let the cake cool completely before removing it from the mould, then dust with powdered sugar.