

Coconut Cake

Ingredients

- 4 eggs
- 1 1/2 cup sugar
- 3 1/2 oz butter at room temperature
- 26 Tbsp coconut milk
- 1 cup whole milk
- 1 1/2 cup flour
- 1 Tbsp baking powder
- 1 3/4 cup sweetened condensed milk
- 3/4 cup grated coconut

Procedure

1. Separate the egg yolks from the egg whites and store the whites in the refrigerator.
2. In a bowl, add sugar, butter, yolks and beat until the mix is clear and fluffy.
3. Add 13 Tbsp of coconut milk and mix.
4. Add flour and mix. Stir with a spatula and beat for 30 seconds more.
5. Add 1/2 cup of whole milk and continue beating.
6. In another bowl, beat the egg whites to a stiff peak and transfer them to the previous bowl, mixing with care without beating.
7. Lastly, add the baking powder and mix well.
8. Grease and flour a pan and place the contents from the bowl inside it. Preheat oven to 356 degrees and bake for 30 minutos.
9. While the cake is baking, prepare the topping. Mix the sweetened condensed milk with 1/2 cup of milk and 13 Tbsp of coconut milk.
10. When the cake is ready, pierce it with a fork several times and pour the topping over t
11. Garnish with grated coconut.

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Original: <https://www.tastemade.com/videos/coconut-cake>

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