CASSAVA CAKE KIT

A dense and moist cake made from grated cassava, coconut milk, and cheese, baked to perfection and topped with a creamy layer.

INGREDIENTS:

- 2 lbs. cassava grated
- 2 cups coconut cream
- 12 ounces evaporated milk
- 3 eggs
- 3 tablespoons butter melted

- 1/2 cup quick-melt cheese shredded
- 14 ounces condensed milk
- 1 cup quick-melt cheese shredded
- 4 tablespoons butter melted

INSTRUCTIONS:

- Preheat oven to 350F.
- Combine the wet ingredients in a mixing bowl starting by cracking the eggs. Beat until smooth. Pour the evaporated milk, condensed milk, butter, and coconut milk. Whisk everything together until the mixture smoothens.
- Add the grated cassava and ½ cup cheese in the bowl where the wet ingredients are at. Mix well.
- Transfer the mixture into a greased baking pan. Bake for 1 hour.
- Prepare the topping my mixing all the toping ingredients in a clean bowl. Mix everything together. Set aside.
- Pour the topping mixture over the baked cassava. Put the baking pan back in the oven. Continue baking for 350F until the topping thickens. Note: You will notice that it will burn a bit, that is normal.
- Remove the baking pan from the oven. Let the cassava cake cool down.
- Slice the cake into serving pieces. Serve for dessert.