



Cassava Cake

Recipe by YummyKitchenTV

Course: **Dessert** / Cuisine: **Filipino**

Servings

12 servings

Ingredients

- | | |
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| • 1 kilo Fresh Cassava (around 4 cups) | • 1 cup coconut milk (250ml) |
| • 2 large eggs | • ¼ cup melted butter (or margarine) |
| • 1 can evaporated milk (370ml) | • 1 can condensed milk (390g) |

FOR TOPPINGS

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|----------------------------|---------------------------------|
| • ½ coconut milk | • 1 large eggs (or 2 egg yolks) |
| • Grated cheese (optional) | • ½ cup condensed milk |

Directions

- 1 If you are using fresh cassava, peel and remove the root part in the middle. Wash then grate using fine grater (for smoother texture). Using a fine sieve, squeeze some of the excess juice. Do not squeeze too hard. Just enough to remove excess juice.



- 2 Preheat oven at 175 C or 350 F.
- 3 In a large mixing bowl, combine grated cassava, coconut milk, eggs, evaporated milk, condensed milk, and melted butter. Mix until well-combined.



- 4** Grease the baking pan with softened butter/margarine or oil. Then, pour some mixture on it. Cooking time depends on the thickness. This recipe is around 1 inch thick.



- 5** Bake for around 45 to 60 minutes at 175 C.
- 6** Meanwhile, make the toppings. Combine the coconut milk, condensed milk and egg. Mix until well-blended. Set aside.



- 7** After 50 minutes, get the cassava cake from the oven. Pour the toppings on the top of the baked cassava. Sprinkle with grated cheese. NOTE: Make sure that the cassava is firm and cooked before putting the topping.
- 8** Bake for another 15 to 20 minutes or Broil for 10 minutes until the top is light brown and bubbly.



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