



## COCONUT CASHEW CAKE (SANWIN MAKIN)

1 HOUR

**R**ich with the flavor of coconut, traditional Burmese semolina cake is made by cooking the semolina into a thick porridge before it is baked. We lightened the cake's texture by using a straightforward cake-mixing method and added ground cardamom for fragrance and flavor. Toasting the semolina and shredded coconut first brings out

their nuttiness, and soaking them in coconut milk softens their texture so the cake bakes up with a soft, plush crumb. Roasted cashews added texture and visual appeal to the golden brown cake. Though this dessert is usually served chilled, we liked it better at room temperature and even slightly warm, with lightly sweetened whipped cream on the side.

*Don't use light coconut milk, which lacks the richness of full-fat coconut milk. And don't forget to stir the coconut milk before using. Avoid cream of coconut and sweetened coconut flakes, both of which contain added sugar. They will make the cake too sweet.*

### INGREDIENTS

<b>170</b>	GRAMS (1 CUP) SEMOLINA FLOUR
<b>30</b>	GRAMS ( $\frac{1}{2}$ CUP) PLUS 2 TABLESPOONS UNSWEETENED SHREDDED COCONUT, DIVIDED
<b>1</b>	14-OUNCE CAN COCONUT MILK
<b>218</b>	GRAMS (1 CUP PACKED) LIGHT BROWN SUGAR
<b>4</b>	TABLESPOONS ( $\frac{1}{2}$ STICK) SALTED BUTTER, MELTED AND SLIGHTLY COOLED
<b>3</b>	LARGE EGGS
<b>1½</b>	TEASPOONS BAKING POWDER
<b>½</b>	TEASPOON GROUND CARDAMOM
<b>½</b>	TEASPOON KOSHER SALT
<b>32</b>	GRAMS ( $\frac{1}{4}$ CUP) UNSALTED ROASTED CASHEWS, COARSELY CHOPPED

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**DIRECTIONS**

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Heat the oven to 350°F with a rack in the middle position. Line the bottom of a 9-inch round cake pan with parchment. Mist the parchment and sides of the pan with cooking spray. On a rimmed baking sheet, combine the semolina and the 30 grams ( $\frac{1}{3}$  cup) of shredded coconut in an even layer. Toast until fragrant and golden at the edges, 10 to 12 minutes, stirring halfway through. Transfer to a large bowl, immediately add the coconut milk and whisk to combine. Set aside until the liquid is absorbed, about 10 minutes.

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Increase the oven to 375°F. To the semolina mixture, add the brown sugar, butter, eggs, baking powder, cardamom and salt. Whisk until well combined. Pour the batter into the prepared pan and sprinkle with the cashews and remaining 2 tablespoons shredded coconut.

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Bake until a toothpick inserted at the center comes out clean, 25 to 30 minutes. Let cool on a wire rack for 20 minutes. Run a knife around the pan, then invert onto the rack and remove the pan and parchment. Re-invert onto a serving plate. Serve warm, at room temperature or chilled.