

Cassava Cake

Adapted from thecoconet.tv/coco-cookbook/coco-cooking/how-to-make-cassava-cake/

Get your sweet fix on with this delicious Fijian Cassava Cake recipe.

Makes 1 x 8inch cake tin, or in Garden to Table 2x cake tins to make it cook faster

Ingredients

800g grated cassava
2 tsp baking powder
1 tsp salt
2 tbsp cornflour
1 cup grated coconut
1 cup water
2 eggs
1/2 cup coconut milk
100g melted butter
1 cup sugar

Extras

2 egg yolks
1/2 cup condensed milk
1/2 cup coconut cream

Steps

1. Preheat oven to 160°.
2. Cut cassava into pieces and add to a food processor to grate.
3. In a large bowl, add cassava, coconut, cornflour, salt and baking powder. Set aside.
4. In a separate mixing bowl add coconut milk, eggs, sugar, water and vanilla essence. Lastly add melted butter.
5. Whisk wet ingredients. Then add wet ingredients to dry ingredients and mix all ingredients through.
6. Grease two 8-inch (20cm) cake tins. Add half mixture to each cake tin, place cake tins in oven and bake for 20 mins.
7. While the cakes are cooking, in a separate mixing bowl add egg yolks (or aquafaba), condensed milk and coconut cream, whisk well.
8. Once cakes have baked, remove from the oven and pour half of the condensed milk mixture over each cake, piercing the tops of the cakes gently with a fork to ensure the sauce soaks in.
9. Bake for an additional 10 mins. Let cool, then cut into slices and enjoy!