

Coconut Cake

1 cup (90 grams) dried/desiccated (not shredded) coconut

1 1/4 cup (300 grams) coconut cream

4 tablespoons oil

2 teaspoons vanilla extract

4 eggs

1 3/4 cups (350 grams) white sugar

2 cups (250 grams) all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

Directions:

Preheat oven to 350 F/180 C.

Soak dried coconut in coconut cream in a bowl for 10 minutes, after stirring well together. Then add oil and vanilla. Set aside.

In bowl of mixer, whip eggs with sugar for about 5 minutes till light in color and fluffy. Mix flour, baking powder and salt. Alternate flour mixture and coconut cream mixture adding to the whipped eggs and sugar in the mixer just till combined, scraping down sides with spatula. Pour batter into greased and floured Bundt pan. Bake for 40 minutes or till browned and a wooden toothpick or skewer comes out with a moist crumb or two . Cool on wire rack, pry gently away from sides all about the cake pan and middle tube till it releases, place plate or platter on top of pan and flip cake out on platter to serve.