

Coconut cake

Ingredients required for 8 persons

Preparation time 60 minutes

Difficulty medium

Ingredients

175 g wheat flour type 405
75 g coconut flour
2 TL baking powder
1 Prise salt
150 g sugar
3 eggs
250 ml milk
150 g coconut oil
150 g coconut rasps



Preparation

Mix wheat flour with coconut flour, baking powder, salt and sugar. Stir in eggs and milk with a whisk. Add coconut oil and mix. Carefully stir in the coconut rasps.

Grease a loaf pan and pour in the dough.

Bake for around 45 minutes on the middle rack. Gently loosen the edges with a knife, turn out the cake on a grid and allow to cool in the pan for 10 minutes - that way, the cake can be retrieved easily from the tin.

By the way

For a sheet cake, simply double the recipe.