

# Flourless almond and coconut cake



A plain looking cake that tastes surprisingly rich.

**Serving size: Serves 8**

**Cooking time: More than 1 hour**

## INGREDIENTS

1½ cups almond meal  
1¼ cups caster sugar  
¾ cup desiccated coconut  
4 eggs  
1½ teaspoons vanilla extract  
¼ teaspoon almond essence  
200g unsalted butter, melted and cooled  
2 tablespoons flaked almonds  
Thick cream, to serve

## METHOD

Preheat oven to moderate, 180°C. Lightly grease a 24cm springform pan. Line base and side with baking paper.

1. In a bowl, combine almond meal, sugar and coconut.
2. In a small bowl, whisk together the eggs, vanilla extract and almond essence. Gradually add melted butter, whisking until combined.
3. Add butter mixture to coconut mixture, stirring until smooth.
4. Spoon into prepared pan, smoothing the top. Sprinkle with flaked almonds.
5. Bake for 45-50 minutes or until the top of the cake springs back when touched. Let cool in pan for 5 minutes before transferring to a wire rack to cool completely. Serve with cream, if desired.

## Minuk's notes:

- I use less sugar – 1 cup is enough
- I find that if you use largish eggs, the mixture will be too sloppy – I usually end up adding more coconut and almond meal until the instruction of 'smoothing the top' is only slightly unnecessary (ie if you follow the directions as is using large eggs, that instruction is totally ridiculous).
- I also add pandan essence to give it a Southeast Asian flavour, but I'm sure the recipe works without that particular flavouring.