

Coconut Cassava Cake

Ingredients

1 (400g) pack frozen grated cassava
165ml (2/3 cup) coconut milk
70-100g (1/3-1/2 cup) sugar, adjust to your taste
1/3 teaspoon salt
1 tablespoon vegetable oil
9g vanilla sugar or 1 teaspoon vanilla extract
3/4 cup shredded coconut

Preparation

1. Preheat oven 180°C/350°F.
2. Thaw and drain cassava to remove excess water (with help of a strainer or cheesecloth).
3. Mix all ingredients until well combined.
4. Grease baking pan. Pour in the mixture and flatten the surface.
5. Bake about 60 minutes or until golden. (When a toothpick inserted in the center of the cake comes out clean, it's done).
6. Let the cake cool completely before cutting and serving.