



## Coconut Cake

### Ingredients

1 cup of milk  
½ cup of desiccated coconut  
½ cup of shredded dried coconut  
1 cup of sugar  
100g of ground almonds  
1/3 cup of breadcrumbs made from Orgran Bread Mix  
4 large eggs  
½ tsp vanilla essence

### Method

Bring the milk to the boil. Have both kinds of coconut in a bowl and pour milk over the top. Stir and leave to rest for 25 minutes.

Put the mixture into a sieve to drain away any milk that has not been absorbed. Mix in the sugar, almonds and crumbs. Add egg yolks one at a time, mixing well, along with the vanilla. Beat the whites in a clean bowl until they are stiff. Fold through the mixture a third at a time.

Take a 22cm cake tin, butter it well and line with non sticking baking paper. Flour the tin and shake away the excess. Put the mixture into the cake tin.

Bake in a slow oven 160oC for 30 minutes, turn oven down to 150oC and continue cooking for another 30 minutes or until firm to the touch and golden brown in colour.