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My delicious coconut cake

Yesterday I baked a coconut cake. It was so tasty! You must absolutely try this recipe. My grandma gave the recipe to my mum a few years ago and I decided to give it a try.

First I put all the ingredients on the table so that I had an overview. Very



important before you bake: You must preheat the oven to **180 degrees**. I forgot to do it and then I had to wait 5 minutes. Then I **mixed 200g flour, 200g coconut flour, baking powder and 5 tablespoons of cocoa** in a bowl.

After that I mixed **4 eggs, 200g sugar, 100 ml rapeseed oil and 200 ml milk** in another bowl for 5 minutes. Afterwards I put everything into a big bowl and mixed it with a mixer for **7 minutes**. It was a bit exhausting because my hands fell asleep.



But I did it. Unfortunately, I realized that I put way too much milk in it because it looked very runny, but it wasn't that bad.



What is also very important before you put the liquid in the baking form is that you grease the form with butter or oil because otherwise the dough will stick on the form. Then you bake the cake for **45 minutes**.

Later you take out the cake and let it cool down for **5-10 minutes** so you can flavor it with powdered sugar. That's the best thing about the cake! The same evening, I ate the coconut cake with vanilla ice cream together with my dad. He said that the cake tastes very good, but he would use a little less coconut flour. I recommend this recipe because it is easy and quick to make. So, if you're bored you can try it out.