

Cassava Cake Recipe

Ingredients: Oven: Preheat to 160°C

600 g coarsely-grated cassava (tapioca)
2 Grade A eggs, lightly beaten
2 tablespoons butter
100g sugar
¼ teaspoon salt
1 tablespoons tapioca flour
250 g thick coconut milk

Topping A:

250 g condensed milk
1 tablespoon flour
1 Grade A egg yolk, beaten

Topping B:

½ cup brown sugar
½ cup thick coconut milk

Method:

Combine the pudding ingredients and stir to mix well. Pour mixture into a foil-lined 20 cm (8 in) pan and bake in the preheated oven for 35 to 40 minutes, or until the mixture is almost firm. Top the pudding with either Topping A or Topping B. For Topping A, mix the condensed milk and flour in a pot. Cook, stirring continuously over medium heat, until mixture is thick. Lower heat and mix a small amount of the mixture with the beaten yolk and add this to the simmering condensed milk-and-flour mixture. Cook for another 2 minutes before pouring onto the cassava pudding. Grill over high heat to brown the top (about 5 minutes). For Topping B, mix the brown sugar and coconut milk. Pour mixture onto the baked cassava pudding and bake for another 25 minutes.

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