



# Gluten-Free Coconut Cake

Believe it or not, Parmesan cheese is the secret to this rich, moist cake's extraordinary flavor. Serve it with tea or coffee for an afternoon treat or after-dinner dessert.

## WHAT YOU NEED

### Ingredients

- 2 eggs
- 1 cup sugar
- ½ cup milk
- ½ cup coconut milk
- 6 tablespoons shredded coconut
- ¼ cup canola oil
- 3 tablespoons grated Parmesan cheese
- 1 cup corn flour
- 1½ teaspoons baking powder
- 1 cup shredded coconut
- 1 recipe Coconut Frosting

## TO MAKE THE RECIPE

- 1 Preheat oven to 325°F. Grease an 8x8-inch baking pan and dust with corn flour. Set aside. In a large mixing bowl beat eggs with an electric mixer until they begin to foam. See Photo A.
- 2 Add sugar and beat well. Add milk, coconut milk, 6 tablespoons coconut, oil, and cheese. See Photo B. Beat until combined.
- 3 Mix corn flour and baking powder and add to egg mixture. Mix well. See Photo C. Pour into prepared



pan. Bake about 45 minutes or until top is golden and a toothpick comes out clean when inserted in the center. Cool on a wire rack.

- 4 Meanwhile, to toast the 1 cup coconut, preheat broiler. Evenly spread coconut onto a baking sheet. Broil about 1 minute or until coconut is just beginning to brown on the top. Coconut will burn easily, so watch carefully. Cool.
- 5 Frost cake with Coconut Frosting. Serves 9.

## Coconut Frosting

- 1 In a medium bowl beat together ¼ cup softened butter and ¼ cup milk. Gradually add 4 cups powdered sugar, beating until creamy. Sprinkle with toasted coconut after frosting cake.

## Nutritional Analysis:

555 calories, 20g fat, 9g saturated fat, 54mg cholesterol, 173mg sodium, 94g carbohydrate, 1g fiber, 5g protein

