

adrianozumbo

— PÂTISSIER —

GATEAUX DE VOYAGE

COCONUT AND CORIANDER CAKE

250g Butter

Beat the butter until soft and smooth

200g Pure Icing Sugar

100g Inverted Sugar

Add and beat for a few minutes.

300g Whole Eggs

200g Fine Coconut

150g Powdered Coconut Milk

15g Ground Coriander

300g Milk

Add the ingredients one by one in that order.

400g Plain Flour

10g Baking Powder

Sift these ingredients together and add them to the mixture

150g Tinned Pineapple rings

170-180 degrees for 35-45 minutes

Grease the cake pan with butter and shredded coconut.