

Coconut Macadamia Nut Cake

Adapted from Milk Street

This is a very simple cake that you can make with just a whisk and a bowl!

- 1 cup Semolina flour (Bob's Red Mill may be purchased at Fresh Mkt.)
- 1/3 cup plus 2 Tbsp. **unsweetened** shredded coconut, divided
- 1 14-oz. can coconut milk, full-fat, stirred
- 1 cup packed light brown sugar
- 1/2 stick salted butter, melted and slightly cooled
- 3 large eggs
- 1 1/2 tsp. baking powder
- 1/2 tsp. ground cardamom
- 1/2 tsp. kosher salt
- 3/4 cup roasted macadamia nuts, coarsely chopped

Heat oven to 350. Line a 9 inch round cake pan with parchment paper. Spray with baking spray.

On a rimmed baking sheet, combine the semolina and 1/2 cups coconut in an even layer. Toast until fragrant and golden at the edges, 10-12 minutes. Stir halfway through. Transfer to a large bowl. Immediately add the coconut milk and whisk to combine. Set aside until liquid is absorbed, about 10 minutes.

Increase oven to 375. To the semolina mixture add brown sugar, butter, eggs, baking powder, cardamom and salt. Whisk until well combined. Pour batter into prepared pan and sprinkle with macadamia nuts and remaining 2 Tbs. shredded coconut.

Bake until a skewer comes out clean, 25 to 30 minutes. Cool on a wire rack for 20 minutes. Run a knife around the pan. Invert onto the rack and remove the pan and parchment paper. Re-invert onto a serving plate. It may be served warmed, at room temperature, or chilled.

