



## *Creamy Coo-cake (Serve 6)*

Equipment: Blender and ring/kugelhopf pan (pan with a hole in the middle)

Ingredients:

### For cake

- 1/3 cup macadamia nuts
- 1/3 cup coconut flakes
- 1/3 cup almond meal◆
- 2 tablespoons coconut flour◆
- 1/4 teaspoon bicarb soda◆
- 1/4 teaspoon Himalayan salt◆
- 2 ripe bananas- mashed ■
- 1 egg ■
- 2 tablespoons coconut sugar■
- 1/2 teaspoon lemon juice■
- 2 tablespoons coconut oil- melted

### For topping

- 1cup coconut cream
- 1/3 cup coconut butter - melted
- 1 teaspoon agar agar
- 1/2 teaspoon vanilla beans
- 2 tablespoons honey

### For garnish

Matcha powder & desiccated coconuts



### Direction for the cake

- 1) Chop macadamia and coconut flakes roughly and roast in the oven (150°C) for 5 minutes. Heat the oven to 170°C for the cake.
- 2) Mix all ◆ and mix all ■.
- 3) Mix ◆ + ■ well . Add coconut oil and 1). Mix well.
- 4) Pour into a pan and bake for 30 mins or until it gets slightly browned.
- 5) When the cake cools down, take out from the pan. (on a plate)

### Direction for topping

- 1) Put all ingredients in a blender and process until it gets fluffy.
- 2) Pour the topping in the middle. Garnish with desiccated coconut and matcha powder. Keep it in the fridge until serving.