

# Coconut Cake

soy-free

## Ingredients

- 300 g spelt flour type 630 or wheat flour type 550
- 1 ½ tsp baking powder
- 150 g (cane) sugar
- 20 g desiccated coconut
- 20 g coconut flakes
- ½ TL bourbon vanilla powder or 1 tsp bourbon vanilla sugar
- 400 ml coconut milk

## Method

- First mix the dry ingredients in a big bowl using a spoon, then add the coconut milk and stir well.
- Preheat the oven to 180 °C upper and lower heat.
- Grease a loaf pan, fill with the mixture, and bake for about 45 minutes.
- Leave the cake to cool for some minutes and then carefully take it out of the loaf pan.

Hint: Can also be baked as **muffins**, which goes even faster (about 25 minutes.)

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