

5-Minute Coconut Cake - Quick, Fluffy, and Microwave-Friendly

Got a craving for coconut cake but no time to bake? This



TIME
5 min

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INGREDIENTS

- 4 tablespoons all-purpose flour
- 2 tablespoons shredded coconut (sweetened or unsweetened)
- 2 tablespoons sugar
- ... teaspoon baking powder
- A pinch of salt
- 3 tablespoons milk
- 1 tablespoon vegetable oil (or melted butter)
- ... teaspoon vanilla extract (optional)

DIRECTIONS

1. **Mix the Dry Ingredients:** In a microwave-safe mug or small bowl, stir together flour, shredded coconut, sugar, baking powder, and salt.
2. **Add the Wet Ingredients:** Add milk, vegetable oil (or butter), and vanilla extract if using.
3. **Stir until the batter is smooth and evenly combined.**
4. **Microwave:** Microwave on high for 1 minute and 30 seconds to 2 minutes, depending on your microwave's wattage.
5. **The cake is done when it looks set and springs back when lightly pressed in the center.**
6. **Cool and Serve:** Let it cool for 1-2 minutes.
7. **Dust with powdered sugar, drizzle with sweetened condensed milk, or top with coconut cream for an extra treat.**

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Original recipe: <https://chefmaniac.com/5-minute-coconut-cake-quick-fluffy-and-microwave-friendly/>