

Baked Cassava Cake with Macapuno - Coconut-Lover's Dream Dessert

Cassava Cake with Macapuno: A Sweet Filipino Favorite



OVEN
350°F

TIME
50 min

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INGREDIENTS

Cake Base:

- 2 cups grated cassava (fresh or frozen and thawed)
- 1 cup coconut milk
- 1 cup evaporated milk
- 1 cup condensed milk
- $\frac{3}{4}$ cup sugar
- ... cup melted butter
- 2 large eggs
- $\frac{1}{2}$ tsp vanilla extract
- ... tsp salt

Add-ins & Toppings:

- $\frac{1}{2}$ cup macapuno (preserved coconut strings)
- $\frac{1}{2}$ cup grated cheese (sharp cheddar or Edam recommended)
- ... cup grated coconut (optional, for topping)

DIRECTIONS

- 1.** Mix the Batter: In a large mixing bowl, combine grated cassava, coconut milk, evaporated milk, condensed milk, sugar, melted butter, eggs, salt, and vanilla extract. Mix until fully incorporated.
- 2.** Gently fold in the macapuno and grated cheese, distributing evenly.
- 3.** Prepare to Bake: Preheat the oven to 350°F (175°C). Grease a baking dish (8x8 or 9x9-inch) or line it with parchment paper for easy removal.
- 4.** Pour the cassava batter into the dish and smooth the top.
- 5.** Add Optional Toppings: Sprinkle with grated coconut if using, or save it for garnish after baking.
- 6.** Bake the Cake: Bake for 45-50 minutes, or until the top is golden brown, edges are crisp, and a toothpick comes out mostly clean (a little moisture is okay-it'll firm up as it cools).
- 7.** Cool & Serve: Let the cake cool for 15-20 minutes before slicing. Garnish with more macapuno or cheese if you like.

SWAPS & NOTES

& Swaps Cassava: If using frozen, fully thaw and drain excess liquid.

Macapuno: Found in Asian grocery stores-adds chewy, jelly-like texture.

If you can't find it, try coconut sport or sweetened coconut flakes.

Cheese: The salty-savory topping adds contrast-don't skip it!

TIPS FOR SUCCESS

Don't Overmix: Keep the texture light by folding gently after adding the cheese and macapuno.

Let It Set: The cake firms up as it cools-don't skip the resting time.

Use a Metal Pan: For the crispiest edges and even baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/baked-cassava-cake-with-macapuno-coconut-lovers-dream-dessert/>