

## Authentic Cassava Cake with Macapuno: The Ultimate Filipino Dessert Guide

Authentic Cassava Cake with Macapuno: The Ultimate Tropical Comfort Food



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

2 cups grated cassava: You can find this fresh, but frozen (and thawed) grated cassava is a massive time-saver and works perfectly.

1 can (14 oz) coconut milk: For that signature creamy fat content.

1 can (12 oz) evaporated milk: Adds richness without over-sweetening.

1 cup condensed milk: This provides the sweetness and helps create the custard-like bind.

2 large eggs: These act as the structure for the cake.

1/2 cup sugar: To enhance the natural sweetness of the cassava.

1 tsp vanilla extract: For a warm aromatic finish.

1/2 cup macapuno (sweetened coconut sport): These are the preserved, soft coconut strips that take this cake to the next level.

1/4 cup grated cheese (optional): A traditional Filipino touch! A mild cheddar or Edam works beautifully for a sweet-and-salty contrast.

Swaps and Notes:

**The Cassava:** If you are using fresh cassava, ensure you grate it finely and squeeze out some of the excess moisture/starch before measuring.

**The Topping:** While this recipe incorporates the macapuno into the batter, many people love to save half of the condensed milk and macapuno to create a thick "custard topping" during the last 15 minutes

of baking.

**Dairy-Free:** You can experiment with coconut-based condensed milk if you want to lean even harder into the tropical profile.

**Step-by-Step Instructions:**

**Prep the Oven and Pan:** Preheat your oven to 350°F (175°C). Take a 9x9-inch baking dish and grease it generously with butter or cooking spray.

**Mix the Base:** In a large mixing bowl, combine your grated cassava, coconut milk, evaporated milk, and condensed milk. Whisk until the mixture is uniform.

**Incorporate Aromatics:** Add in your eggs, sugar, and vanilla extract. Stir well to ensure the eggs are fully incorporated and the sugar has begun to dissolve.

**The Macapuno Magic:** Fold in the macapuno strings. Try to distribute them evenly so every slice gets a bit of that coconut sport texture.

**Bake:** Pour the batter into your prepared dish and smooth the top with a spatula. If you're using the optional cheese, sprinkle it over the top now.

**The Golden Finish:** Place in the center rack of the oven and bake for 45-50 minutes. You are looking for a golden-brown top and a center that is set (it shouldn't jiggle like liquid, but it will still be soft).

**Cooling:** This is the hardest part! Let the cake cool completely before slicing. This allows the starches to set, giving you those clean, beautiful squares.

**Tips for Success:**

**Don't Overbake:** Cassava can become rubbery if left in the oven too long. As soon as the edges are browned and the center is firm to the touch, pull it out.

**Texture Check:** If you want a smoother cake, you can give the grated cassava a quick pulse in the food processor before mixing.

**The Cheese Factor:** Don't skip the cheese! The saltiness of a mild cheddar elevates the coconut flavors in a way that is surprisingly addictive.

It's the same logic behind why the viral cottage cheese pancake works so well-dairy and starch are best friends.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

Calories: 310 kcal

Total Fat: 12g

Carbohydrates: 48g

Protein: 5g

Sugar: 28g

**Storage and Leftover Tips:**

**Refrigeration:** Store any leftovers in an airtight container in the fridge for up to 5 days.

Reheating: Cassava cake is delicious cold, but if you prefer it warm, a quick 20-second zap in the microwave will bring back that soft, melt-in-your-mouth texture.

## DIRECTIONS

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11. Serving Suggestions and Pairings: Cassava cake is quite rich, so I love serving it with something bright. A cold glass of this refreshing blueberry lemonade provides a sharp citrus contrast to the creamy cake.
12. If you're hosting a full dinner, this cake is the perfect finale to a heavy meal like this Mexican chicken and rice casserole.
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20. Freezing: You can freeze slices wrapped tightly in plastic wrap for up to a month. Thaw in the fridge overnight before eating.
21. More Recipes You Will Love: If you enjoyed the tropical, coconut-forward flavors of this cake, you have to try these other favorites from the blog:
22. These : Easy Coconut Macaroons - Perfect for when you have leftover coconut!
23. The : Viral Cottage Cheese Pancake - For another unique, protein-packed texture.
24. Big : Family Banana Pudding - A classic crowd-pleaser for your next gathering.
25. Final Thoughts: Cassava Cake with Macapuno is more than just a dessert; it's a slice of comfort that brings a bit of the islands to your kitchen. I'd love to hear how yours turned out! Did you go with the cheese topping or keep it strictly sweet?

## SWAPS & NOTES

It's a one-pan wonder that looks impressive but requires very little technical skill.

Plus, it's a fantastic way to introduce international flavors to your next potluck!

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

Original recipe: <https://chefmaniac.com/authentic-cassava-cake-with-macapuno-the-ultimate-philipino-dessert-guide/>