

Easy Flourless Coconut Yogurt Cake with Honey and Greek Yogurt

Flourless Coconut Greek Yogurt Cake



OVEN
350°F

TIME
30 to 35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 3 large eggs
- 1/4 cup honey or maple syrup
- 1/2 cup plain Greek yogurt
- 1 teaspoon vanilla extract
- 1 1/2 cups shredded unsweetened coconut
- 1/2 teaspoon baking powder
- Pinch of salt

DIRECTIONS

1. Preheat your oven to 350°F and grease or line an 8-inch round cake pan with parchment paper.
2. In a large mixing bowl, whisk the eggs until they look light and slightly frothy.
3. Add the honey or maple syrup, Greek yogurt, and vanilla extract. Whisk until the mixture is smooth and fully combined.
4. Stir in the shredded coconut, baking powder, and salt until everything is evenly incorporated.
5. Pour the batter into the prepared cake pan and spread it out evenly.
6. Bake for 30 to 35 minutes, or until the top is golden and a toothpick inserted in the center comes out clean.
7. Let the cake cool in the pan for 10 to 15 minutes before transferring it to a wire rack to cool completely.
8. Slice and serve as is, or add your favorite simple topping.

SWAPS & NOTES

Honey gives this cake a warm, mellow sweetness, while maple syrup adds a slightly deeper flavor.

Either one works well, so use whichever you prefer or already have in the kitchen.

Full-fat Greek yogurt will give you the richest texture, but low-fat Greek yogurt can also be used.

Unsweetened shredded coconut is best here so the cake stays balanced and not overly sweet.

TIPS FOR SUCCESS

Be sure to whisk the eggs well at the beginning.

That little bit of extra air helps give the cake a lighter texture, even without flour.

It is also important not to overbake it.

Once the top is golden and the center is set, it is ready.

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

Original recipe: <https://chefmaniac.com/easy-flourless-coconut-yogurt-cake-with-honey-and-greek-yogurt/>