Malaysian Baked Tapioca Cake

This moist, springy cake, called kuih bingka ubi kayu in Malay, is a Nyonya favourite - and it's super easy. You could grate fresh cassava, but the frozen packets sold in Asian grocery stores are very handy. This version, based on the family recipe of my Malaysian friend Esther, includes shredded coconut which is unusual and gives a lovely nutty texture. It's traditionally served with a cup of sweet milky tea, though I found a glass of Truffle Hill Fumé sauvignon blanc balanced out the sweetness really well. Store at room temperature for 2-3 days, if it lasts that long – it's very moreish!
Serves 10-12

INGREDIENTS

- 100g shredded coconut
- 500g frozen grated cassava, thawed
- 1 cup castor sugar
- 270ml coconut milk
- 2 eggs, lightly beaten
- 2 tablespoons self-raising flour
- Pinch salt flakes, crushed

METHOD

1. Preheat oven to 180°C.
2. Place coconut in a large mixing bowl, cover well with boiling water, cover and set aside for at least 10 minutes to rehydrate.
3. Tip into a colander to drain (but don't squeeze out excess water).
4. Combine with remaining ingredients, beating with a wooden spoon to mix well.
5. Pour into a greased 1.5 litre loaf tin.
6. Bake for 50-60 minutes, until set and lightly coloured on top; a wooden skewer inserted into the centre should come out clean.
7. Set aside to cool, turn out of pan, slice and serve.

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