

# Coconut cake



300 g flour

6-7 tablespoons coconut flakes

150 g raw sugar

125 ml sunflower oil

375 ml coconut milk (if you use the canned coconut milk than dilute it with water, 1/2 coconut milk, 1/2 water)

1 teaspoon orange flower water (or vanilla essence)

2 teaspoons baking powder

a pinch of salt

oven form approx. 40/25 cm

Mix all the ingredients until the sugar is dissolved.

Grease the oven form with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat (175 C), for about 30 minutes. Check with a straw if the dough is baked inside, if the dough sticks to the straw bake for a few minutes longer.

Allow to cool, remove from the form and cut into pieces.

Garnish with coconut flakes.