

## Indonesia Coconut Cake Recipe

### Ingredients:

420 g castor sugar  
420 ml thin coconut milk  
125 g rice flour  
40 g cornstarch  
420 ml thick coconut milk  
1 teaspoon alkaline water  
150 g grated coconut flesh (for coating)

### Method:

Cook sugar and thin coconut milk, until the sugar is dissolved. Remove from heat, leave to cool. Combine the rest of the ingredients and add into above cooled mixture. Stir batter until well combined and strain. Reheat the small Chinese cups in the preheated steamer. Remove and spoon in some batter mixture to 3/4 fill the Chinese cups. Steam over medium heat for 10-15 minutes until cooked. Remove and coat well with grated coconut flesh before serving.

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