Bare® Coconut Mango Cake

Ingredients

- 1 ½ cups, divided Toasted Coconut
- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1 cup granulated sugar
- 1/3 cup coconut oil
- 2 eggs
- 1 tsp vanilla extract
- 1 cup coconut milk
- 1 ½ cups chopped fresh or frozen mango, divided
- 1/2 cup heavy or whipping (35%) cream
- 2 tbsp confectioners' (icing) sugar

How to make it

1. Preheat oven to 350°F. Grease and line 9-inch square pan with parchment paper, with paper overhanging sides.

2. In medium bowl, whisk together flour, baking powder and salt.

3. In large bowl, using electric mixer, beat together granulated sugar and coconut oil until light and fluffy. One at a time, beat in eggs, incorporating well after each addition. Beat in vanilla.

4. With mixer on low speed, add flour mixture in 3 parts alternating with coconut milk in 2 parts, starting and ending with flour mixture and scraping bowl as needed between additions. Fold in 1 cup Bare® Toasted Coconut Chips and 1 cup mango. Scrape batter into prepared pan; smooth top.

5. Bake for 30 to 35 minutes or until tester comes out clean when inserted into center of cake. Let cake cool completely in pan on wire rack.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	30 min	50 min	12

Made with

Toasted Coconut

6. Just before serving, in medium bowl and using electric mixer, whip cream until stiff peaks start to form. Beat in confectioners' sugar.

7. Remove cake from pan. Slice and serve with dollop of whipped cream and sprinkle with remaining coconut and remaining mango.