

# A Taste of the World

CAL POLY

## INTERNATIONAL *recipes*

### Cassava Cake

Yield: 25 servings

Cassava cake is a traditional Filipino moist cake made from grated cassava, coconut milk, and condensed milk with a custard layer on top. It is a very popular dish in the Philippines, where it is commonly eaten for merienda.



## INGREDIENTS

- |             |                                                     |                                                            |                        |                                             |
|-------------|-----------------------------------------------------|------------------------------------------------------------|------------------------|---------------------------------------------|
| <b>CAKE</b> | • 1 lb fresh yucca root, peeled and grated          | • $\frac{3}{4}$ can (1 can is 12.05 fl oz) evaporated milk | <b>CUSTARD TOPPING</b> | • $\frac{1}{4}$ can condensed milk          |
|             | • 1 cup unsweetened shredded coconut                | • $\frac{3}{4}$ can (1 can is 13.5 fl oz) coconut milk     |                        | • $\frac{1}{4}$ can evaporated milk         |
|             | • $\frac{3}{4}$ can (1 can is 14 oz) condensed milk | • 2 eggs                                                   |                        | • $\frac{1}{4}$ can coconut milk            |
|             |                                                     | • 2 tbsp butter                                            |                        | • 2 egg yolks                               |
|             |                                                     |                                                            |                        | • 1 tbsp flour – (dissolved in 2 tbsp milk) |

## DIRECTIONS

1. Preheat oven to 375°F.
2. Grease a 9x13 inch baking dish with butter and set aside.
3. In a large bowl, combine all the remaining ingredients for the cake and mix until well combined.
4. Pour the mixture into the greased pan and bake for 45 minutes to 1 hour. Cake should be golden brown and, when tested, a toothpick comes out clean. After the cake is baked, remove from the oven and let cool slightly.
5. Combine all the ingredients for the custard topping in a bowl and whisk until well combined. Pour the mixture on top of the pre-baked cake and bake for another 15-20 minutes or until custard is set and golden brown.
6. Let cool for at least 30 minutes before slicing.
7. Cut cake into 5 rows by 5 rows to achieve 25 servings. Serving size is approximately 2.5x2 inch portions.
8. Cassava cake can also be refrigerated overnight and served after it is brought back to room temperature.