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.

**Cassava Cake**

*Yield: 25 servings*

**INGREDIENTS**

**CAKE**
- 1 lb fresh yucca root, peeled and grated
- 1 cup unsweetened shredded coconut
- ¾ can (1 can is 14 oz) condensed milk

**CUSTARD TOPPING**
- ¼ can condensed milk
- ¼ can evaporated milk
- ¼ can coconut milk
- 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.

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