QUEEN
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PREP: 15 min
COOK: 45 min
SERVES: 16

Coconut Rough Magic Cake

With just one batter and a little magic you can create this multi layered dessert that tastes just like a coconut rough bar. Inspired by our Vanilla Custard Magic Cake, it has a fudgy base, custard middle and a soft cake layer to top it all off.

Ingredients

4 large eggs, separated, room temperature

¾ cup (165g) caster sugar

2 tsp Queen Vanilla Bean Paste

125g unsalted butter, melted and cooled

1/2 cup (75g) plain flour

1/3 cup + 1 tbsp (50g) cocoa powder

¾ cup (75g) desiccated coconut

2 cups (500ml) full cream milk, lukewarm

Method

STEP 1

Preheat oven to 160C (fan forced), grease a 20 x 30cm brownie tin. Use a square cake tin as an alternative.

STEP 2

Combine egg yolks and sugar and mix with a stand mixer with a paddle attachment until light and creamy. Add vanilla and butter, mix until combined.

STEP 3

Add flour, cocoa and coconut to stand mixer and mix until just combined.

STEP 4

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Method

Place half of the milk in a microwave safe jug and microwave for 30 seconds until warm. Add remaining cold milk to jug so that the milk is lukewarm. On the lowest mixer speed, gradually add milk to egg mixture in a steady stream, mixing until fully combined.

STEP 5

In a separate bowl, beat egg whites until stiff peaks form, be careful not to overbeat the whites. Gently fold 1/3 of the egg whites into the milk mixture using a spatula. Fold until just combined then add remaining egg whites 1/3 at a time. Be careful not to over mix, it's okay to have some clumps of egg white remaining.

STEP 6

Pour mixture into greased tin, gently smooth the surface with a spatula and bake for 45 minutes. During baking it may puff up at the sides - do not remove from oven and allow to bake the full period. Allow to fully cool in the tin, then refrigerate and cut into squares and dust with icing sugar to serve.

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