

Belinda Jeffery,  
AUSTRALIA

# FLOURLESS ALMOND COCONUT AND VANILLA CAKE

“This cake is from the secret cache of recipes I turn to when I have to whip up something special at very short notice – and it’s just fabulous.”  
– Belinda Jeffery



Serves: 8-10

Time: 50 minutes



## INGREDIENTS

200 grams (7 oz) unsalted butter, roughly chopped  
180 grams (6 oz) raw almonds  
60 grams (2.2 oz) desiccated coconut  
200 grams (7 oz) raw sugar  
pinch salt  
4 eggs  
1 ½ tsp vanilla essence  
¼ tsp almond essence  
2 tbsp flaked almonds  
icing sugar, (optional), for dusting



## METHOD

1. Preheat oven to 180°C (350°F). Grease and line a 22 to 24 cm (9-10 in.) springform cake tin.
2. Place butter in mixing bowl and melt **6 min/50°C (120°F)/speed 1**. Set aside in a bowl.
3. Place almonds in mixing bowl and grind **10 sec/speed 9**.
4. Add coconut, sugar and salt. Mix **10 sec/speed 5**.
5. Add melted butter, eggs, vanilla and almond essence. Mix **40 sec/speed 5**.
6. Turn mixture into tin, scatter with flaked almonds and bake for 40 minutes (180°C / 350°F), or until the top of the cake springs back slowly when you press it gently.
7. Cool the cake in the tin on a wire rack, before carefully removing from the tin. Dust with icing sugar, if desired.

### Tips

- Belinda has great tips for freezing the cake. “It freezes very well,” she says. “I usually slice it before I freeze it and defrost (or microwave) it as I need it (frequently in my case!). It also keeps well in the fridge for a week or so. Warm it gently or bring it to room temperature before eating it – although it has a rather fabulous ‘chewy’ almost candy-like texture when it’s cold too.”

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## SHOPPING LIST:

- Unsalted butter (200 grams / 7 oz)
- Raw almonds (180 grams / 6 oz)
- Desiccated coconut (60 grams / 2.2 oz)
- Raw sugar (200 grams / 7 oz)
- Salt
- Eggs (4)
- Vanilla essence (1 ½ tsp)
- Almond essence (¼ tsp)
- Flaked almonds (2 tbsp)
- Icing sugar, optional, for dusting



## NOTES & TIPS: