## MOFOMAMY MANGAHAZO SY VOANIO
## (Manioc coconut cake)

👤 Masika sipa          📁 Malagasy recipes

This luscious cake uses manioc, the root of the cassava plant, as the basic ingredient. In Malagasy, the tuber is called *mangahazo*, which means *blue tree*. The term alludes to the prussic acid in the tuber's skin. In Madagascar, cassava is available very cheaply everywhere - in contrast to the cereal flour that would be used in Europe for baking cakes.

### Ingredients for one loaf pan

- 450 g manioc/cassava (one and a half tubers)
- 200 g brown sugar
- 150 ml coconut milk
- 50 g butter
- 1 sachet baking powder
- 1 egg
- 1 teaspoon four-spice



### That's how:

Peel the cassava and grate finely. Squeeze the cassava shreds before further processing. Otherwise, the liquid will make the cake too rubbery. Mix the sugar, creamy coconut milk, baking powder, egg, and four-spice with the cassava shreds. Melt the butter and add it while lukewarm. The dough is relatively runny, but that is normal. Preheat the oven to 180°C. Then line a loaf tin completely with baking paper - flouring and greasing is not enough! Without baking paper, the cake is very difficult to remove from the tin. Pour the batter into the tin and bake for 35 to 40 minutes. The stick test tells you when the cake is done. It will have a nicely browned crust. Leave to cool and only then turn out of the tin.

Enjoy!