JERNEJ KITCHEN

UPSIDE DOWN MANGO CAKE WITH COCONUT

Upside down mango cake with coconut is moist, soft and incredibly rich in flavor. Simple to make and it stays moist and soft for up to three days.

MAKES	1	BAKING TIN (23 CM / 9-INCH OR 10 SLICES)
PREPARATION:	30	MINUTES
BAKE:	50	MINUTES
COOLING TIME:	40	MINUTES
TOTAL TIME:	120	MINUTES

COCONUT SYRUP

80 g coconut milk (1/3 cup or 2.8 oz)

80 g sugar (1/3 cup + 1 tbsp or 2.8 oz)

1 lemon (juice only)

1/2 tsp vanilla essence

UPSIDE DOWN MANGO AND COCONUT CAKE

1 ripe mango

115 g butter, softened at room temperature (1 stick or 4 oz)

165 g sugar (3/4 cups + 1 tbsp or 5.8 oz)

90 g desiccated coconut (1 cup or 3.2 oz)

165 g all-purpose flour (1 1/3 cup or 5.8 oz)

140 g coconut milk (5/8 cup - 1 tbsp or 5 oz)

1 tsp baking powder

2 eggs

TOOLS AND EQUIPEMENT

saucepan

COCONUT SYRUP

Add coconut milk and sugar to a saucepan. Place over medium-high heat and bring to a boil, then reduce the heat and cook for a minute. Remove from the heat, add the lemon juice and vanilla essence. Set aside to cool.

PRIPRAVIMO PEKAČ IN MANGO

Spray or butter your 9-inch or 23 cm baking tin (you can also use 24 cm baking tin) with butter or coconut butter (don't forget the sides of the pan). Peel the mango and cut it on thin slices. Arrange mango slices in a dessired pattern in pan. Make sure to fill the whole bottom of the pan. Pour the syrup over the mango equally and place in the fridge for 10 minutes. Preheat the oven to 180 °C / 355 °F.

PREPARE THE COCONUT BATTER

In a small bowl combine desiccated coconut, all-purpose flour and baking powder. In a large bowl (or in a bowl of a stand mixer) beat the sugar and butter for about 5 minutes. Add one egg, mix, then add another egg only when the first one is completely incorporated. Alternately add dry ingredients (coconut-flour mixture) and coconut milk and mix them well into the butter mixture until nice and incorporated.

BAKE

Remove the baking tin with mango from your fridge. Gently spoon coconut batter over mango slices, spread evenly using a spatula. Tap the baking tin on the work surface after spreading the batter to get rid of any air bubbles. Place in the preheated oven and bake for about 50 - 60 minutes at 180 °C / 355 °F or until nice and golden brown and the toothpick inserted near

baking tin 9-inch or 23 cm
kitchen knife
cutting board
small bowl
large bowl
stand mixer or electric mixer

center comes out clean.

UNMOLD AND SERVE
Remove the baked upside down mango cake from the oven and leave for about 5 minutes on the counter to cool slightly. Place a wire rack over pan and invert quickly. Unmold the baking tin and leave the cake to cool for about 30 - 60 minutes. Cut on desired slices and serve. Store covered at room temperature or in a fridge for up to two days.

TIP
Be careful when inverting the cake because the cake and the syrup are hot.