

Coconut & Pistachios Plumcake



🌀 For 1,2 litre plumcake mold

Ingredients

250 gr of flour "00"
140 gr sugar
80 g butter softened at room temperature
2 eggs
100 grams grated fresh coconut
50 grams of chopped pistachios
7 g baking powder
about 120 ml of fresh coconut milk
icing sugar for garnish

Method

Butter the mold of plumcake. Grate the coconut and chop the pistachios and keep aside. In a bowl beat the eggs with sugar and softened butter. Add the flour and baking powder sifted and coconut milk. Add the coconut and the pistachios and mix well. Fill the mold and bake in preheated oven at 180 degrees for 45/50 minutes. Take out of the oven, remove from the mold and let cool on a grill. Sprinkle plumcake with the icing sugar and coconut and pistachios before serving.