Bolo de Macaxeira – Cassava Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

A cake typical of the northern region of Brazil. It is the whole basis of Cassava. It is also known as the Cake of Macaxeira or Cake of Aipin, depending on the particular region of the country. - 1.3kg/3lbs Cassava (Manioc/Yucca) root - 5 Egg Yolks - 5 Egg Whites, beaten to stiff peaks - 225g/8oz Granulated Sugar - 225/8oz Margarine - 75g/3oz Desiccated Coconut - 50g/2oz freshly grated Parmesan Cheese - 480ml/16fl.oz. Milk - 1 tbsp Baking Powder - A pinch of salt - 1/2 teasp Ground cinnamon

Instructions

1. Preheat the oven to 200C, 400F, Gas Mark 6 and lightly butter a 22cm/9-inch springform tin. 2. Peel the cassava root and grate it into a large mixing bowl. Cover with plenty of cold water, mix well, then press the grated cassava through a cloth (or fine strainer) making sure you press out as much of the water as possible. 3. Place the squeezed out cassava into a large mixing bowl together with the grated coconut, cheese, margarine, sugar, egg yolks, cinnamon, egg whites. Mix well then add the milk with a pinch of salt and the baking powder. Beat with a wooden spoon to thoroughly blend. 4. Transfer to the greased baking tin and bake for about 50 minutes or until a toothpick inserted in centre comes out clean. Serve warm or cold.