Whte chocolate and fresh coconut cake

NIBBLEDISH CONTRIBUTOR

Ingredients

140g white chocolate
100g fresh coconut grated
120g sugar
100g butter
60g flour
4 eggs divided
1 teaspoon baking powder
1/2 teaspoon baking soda

Instructions

Preheat oven at 302°F

melt white chocolate in a "bain marie" on low/medium heat

Out of heat, add the butter and stir well

add the egg yolks one by one

add flour, grated coconut, baking powder and baking soda

Beat the egg whites until stiff and stir in the mixture carefully

Bake for 40 minutes (check with the tip of a knife)