

# Sanwin Makin

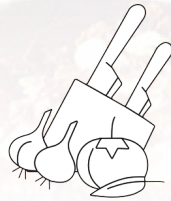
(Coconut Cashew Cake)

**Prep Time:** 20 minutes

**Cook Time:** 45 minutes

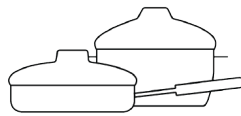
**Servings:** 10

**Fun Fact:** A fluffy cross between a cake and cookie, this dessert can be served hot or cold.



## Ingredients

1 cup of fine semolina	4 eggs
1 cup of caster sugar	1 pinch of salt
3 cups of coconut cream	1/2 teaspoons of ground cardamom
4 tablespoons of melted clarified butter (or unsalted butter)	2 tablespoons of golden sesame seeds



## Directions

1. Preheat oven to 320°F.
2. In a large nonstick saucepan, mix the semolina with the coconut cream by adding coconut cream one cup at a time and stirring well.
3. Add sugar and continue stirring.
4. Bring to a boil over medium heat, stirring constantly.
5. When the mixture begins to thicken, add the butter and mix well.
6. Stop cooking when the dough pulls away from the sides of the pan. Add salt, ground cardamom, and mix again.
7. Separate whites from the egg yolks. Stir the yolks in one by one, mixing well after adding each yolk.
8. Beat the egg whites until stiff and add to mix.
9. Pour into a baking pan lined with parchment paper and bake for 45 minutes.
10. Sprinkle with sesame seeds right out of the oven. Cut into diamond shapes before serving.