

CASSAVA CAKE

“Growing up I loved the sweet manha tamales. Well, since I have had my Nina’s cassava cake, tamales no more!! It is absolutely scrumptious and she is gladly sharing this recipe with us!!”

INGREDIENTS / DIRECTIONS

Set 1

4 pkgs. grated cassava
3 jars macapuno STRIPS (do not use cubes etc.)
6 eggs
2 cans coconut milk
2 cans carnation milk
1 stick butter, melted
1 ½ c. sugar

Tools: large bowl, large baking pan, about 2-3 inches deep

Preheat oven to 350 degrees.

1. Combine all ingredients in a large bowl. Mix thoroughly.
2. Pour into baking pan.
3. Bake for 1 to 1 ½ hours or till golden brown.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.