

## Sponge cake with pineapple and coconut (Desserts)



### Preparation

Peel the pineapple and cut into cubes, and then caramelize them in a pan with a tablespoon of sugar and a tablespoon of butter over a low heat for 15 minutes. Meanwhile beat the eggs with the sugar and add the butter, previously melted in a pan. Add the coconut flour, then the flour with the baking powder, a little diced coconut and the caramelized pineapple. Pour the mixture into a cake tin and bake at 200°C for 45 minutes.

### Tips

If you want a truly perfect sponge cake, make sure you don't open the oven during cooking, because your plum cake may not rise so well.

### Trivia

The coconut is excellent for health: it provides lovely 'milk', as well as a delicious and delicate flesh.

### Information

**Preparation** 20 minutes

**Total Time** 45 minutes

**Serves X** Serves 6 persons

**Level of difficulty** Easy

## la terra di Puglia



### ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su

[shop.laterradipuglia.it](http://shop.laterradipuglia.it)

We ship all over the Europe get an extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

### Ingredients

**Plain flour** 200 grams

**Coconut flour** 100 grams

**Butter** 200 grams

**Sugar** 200 grams

**Baking powder** 1 sachet

**Pineapple** 100 grams

**Coconut**

**Eggs** 4 units