Vietnamese Honeycomb Cake

Ingredients

14 oz Coconut Milk
1 1/4 c Sugar (260 grams)
1 t Salt
2 c Tapioca Starch (265 grams)
1 T Baking Powder (15 grams)
1/4 c Rice Flour (34 grams)
1 t Pandan Extract
6 Eggs (room temperature)
2 T Coconut Oil (melted)

Instructions

1. In a small pot, add coconut milk, sugar, and salt. Heat until the sugar is dissolved but not boiling. Let it cool until room temperature or set over ice for quicker cooling. Set aside.
2. In a bowl, measure out the tapioca flour, rice flour, and baking powder. Whisk well. Set aside. Preheat oven to 350 degrees with bundt pan inside to heat up.
3. In another bowl, crack 6 eggs. With a fork, gently poke the yolks and break it apart along with the whites but do not whisk or create any air bubbles. Then add in the cooled coconut sugar mixture and pandan extract. Mix gently.
4. Then add in the dry ingredients and mix gently. There will be chunks of the starches, but that's okay. You just want to mix the starch well enough

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into the eggs/coconut sugar mixture just so it's
hydrated.
5.Then pour the chunky batter over a bowl with a
strainer. Use a spatula to break apart any chunky
parts. Once it's been well strained, add in the
oil. Mix gently.
6.Get the pan out of the oven and spray it
generously with cooking spray. Pour the batter in
put it back into the oven.
7.Let it cook for 45 minutes until the cake is
cooked in the middle. Check by using a skewer to
poke in the middle, there should be moist crumbs.
Then turn off the oven heat, open the oven door
slightly and let the cake rest inside for 20
minutes.
8.Take the cake out, flip it over onto a plate and

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cut. You can cool it longer if it's too hot to handle. Cut into your desired size and enjoy! Store at room temperature for up to 2 days and then refrigerate. You may microwave it for 15 seconds to warm it up.