

Nigella's Bounty Cake on Sasasunakku

For the cake

220 grams (about 4 rings) of pineapple in juice, drained (save 2 tablespoons of the juice)

75 grams (1/4 cup) of cream cheese

200 grams (1 and 3/5 cup) all purpose flour

125 grams (generous half cup) caster sugar

75 grams (generous 1/3 cup) light brown sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

200 grams (9/10 cup) butter

40 grams (1/2 cup) of cocoa, sieved

2 eggs

Preheat the oven to 180 celsius (350 fahrenheit) and butter and line a 22 cm cake tin.

Put the pineapple into a food processor and whizz until crushed.

Add the cream cheese and whizz again until well mixed.

Add the other ingredients and whizz one more time until it forms a smooth batter.

Pour into the tin and bake for 35 - 40 minutes until a skewer inserted comes out clean.

Cool in the tin for 10 minutes and then turn out to cool on a rack.

For the icing

2 egg whites

100 grams caster sugar

4 tablespoons golden syrup (I thought this seemed excessive and just used 3)

1/4 teaspoon cream of tartar if you have it (I don't and it was fine)

2 teaspoons coconut essence

40 grams dessicated coconut

Make a double boiler - arrange a very clean bowl over a saucepan of barely simmering water. The bottom of the bowl should not be touching the water.

Put all but the last 2 ingredients into the bowl and whisk with a handmixer with very clean attachments (if there is any fat or yolk in the whites they won't whip) until it holds peaks. This will take about 5 minutes and is probably the most taxing part of making the cake which isn't saying much - it's a pretty "money for nothing" kind of cake.

Remove the bowl from the saucepan. Please be careful here, steam burns are the worst burns of all.

Whisk in the coconut essence.

Making sure the cake is stone cold, slice it in half and sandwich the 2 pieces with a third of the icing.

Use the rest to ice the top (again I found the amount excessive and only used about 2/3 of the icing) and sprinkle the dessicated coconut over.