



# Viveka Cake

**J. Bungar, Singapore**

This cake, my father's favourite, was baked on his birthday in January. He recounted boyhood tales of hours spent fanning the flames of a make-shift oven fashioned from a recycled four-gallon kerosene tin, eyes smarting, mouth watering in anticipation of the sweet treat to come.

The recipe itself was part of family lore, passed down from one female relative to another before recipe books became commonplace. My mother took her recipe to the grave when she passed. I disciplined the cooking-by-feel version of my now-late cousin Ivy David to one where the ingredients are weighed and measured.

## Ingredients

2 cups fine rice flour  
1 can coconut milk  
1 cup sugar  
250g ghee  
5 eggs, separated  
2 tsp ground cardamom  
(15 pods; grind the pods)  
2 tsp vanilla extract  
1 tsp baking powder  
Big pinch of salt  
2 generous handfuls of  
roasted cashew nuts



## Method

- Preheat oven to 180C (160C if oven is fan-forced)
- Toast cashews in the oven for 15 minutes.
- Line a 25cm baking tin.
- Cream ghee and sugar till pale then add egg yolks in two lots and continue creaming.
- When egg yolks are properly mixed into the butter and sugar, add coconut milk in two or three lots and beat till incorporated. Add vanilla extract.
- Add salt and ground cardamom to rice flour. Sift to remove lumps and add to creamed butter mixture. Beat to ensure that all ingredients are evenly and thoroughly mixed.
- Add roasted cashew nuts, saving a handful to scatter on top of cake later. When properly blended, set this aside.
- Clean your cake mixer thoroughly with hot soapy water.
- Beat egg whites till stiff, tip in baking powder and whisk to incorporate.
- Fold beaten egg whites gently into rest of cake mix in two or three lots.
- Pour batter into prepared tin and scatter reserved cashew nuts over the top.
- Bake for 45 to 50 minutes or till an inserted skewer comes out clean. Wait till cake is cool before cutting and eating.