

More than 1 hour

Serves 8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 3 tubs (175g each) PnP medium-fat cream cheese
- 1 cup (250ml) coconut cream
- 4 eggs
- 1 cup (220g) sugar substitute (like Sweetly or xylitol)
- 2 tsp (10ml) vanilla essence
- 3 Tbsp (45ml) flour
- Pinch salt
- 2-4 cardamom pods, freshly ground or 1 tsp (5ml) ground cardamom

For serving:

- Whipped cream (optional)
- Blueberries
- Raspberries
- Pomegranate rubies
- Spiced sugar syrup (see Cook's note)

Method

1. Preheat oven to 200°C.
2. Line a 23cm loose-bottomed cake tin with baking paper, covering the base and sides.
(Create overlapping layers to make sure there is no exposed tin.)
3. Combine all ingredients except for the serving ingredients.
4. Blitz with a stick blender until smooth and pour into cake tin.
5. Bake for 50-60 minutes on the middle oven rack until caramelised, with a deep brown colour. The cake should rise almost like a soufflé.
6. Turn oven off and leave the door slightly ajar.

7. Allow cake to cool in the oven for an hour or two. (Note that the cake will deflate – it's supposed to do this.)
8. Chill cake in the fridge for 2–3 hours or overnight for best result.
9. Unmould, slice with a hot knife and serve with cream (if using), berries, pomegranate rubies and spiced syrup.

COOK'S NOTE

Combine equal parts water and sugar substitute (like xylitol or Sweetly) with 2 crushed cardamom pods (or 2 star anise). Simmer until sugar is dissolved and it has a syrupy consistency. Cool before serving.

[Browse more baking recipes here.](#)