

## Coconut Macaroon Cake with pistachios and coconut ganache

Adapted from François Payard, this cake is perfect for Passover because it contains no flour or chemical leavener. (Ribbioned eggs provide lift.) In fact, it's completely grain-free, and since I've swapped in coconut cream for the heavy cream in the ganache, it's also dairy-free (assuming you choose a dairy-free chocolate). My streamlined version is scented with cardamom and flecked with pistachio. Be sure to leave time for the cake to chill before slicing.

Makes about 16 servings

*For the coconut macaroon cake:*

2 cups / 209 grams sweetened, flaked coconut (gently packed into the cups)

Scant 1/3 cup / 35 grams raw unsalted pistachios

1/4 teaspoon ground cardamom

Big pinch salt

4 eggs, at room temperature

2/3 cup / 133 grams granulated sugar

*For the coconut ganache:*

8 ounces / 228 grams finely chopped bittersweet chocolate

6 ounces coconut cream (unsweetened; I used Trader Joe's brand in the brown can)

*To finish:*

1/3 cup / 43 grams unsalted pistachios, finely chopped

**To make the cake.** Preheat the oven to 350 degrees. Line a rimmed baking sheet with parchment. Spray it generously, paying special attention to the corners and sides.

In a food processor, pulse the coconut, pistachios, cardamom and salt about 25 times, until the nuts are finely chopped and evenly dispersed.

Combine the eggs and sugar in the bowl of an electric mixer fitted with the whisk attachment. Whisk on medium-high speed until thick, fluffy, pale-lemon, and ribbony, about 5 minutes.

Fold in the coconut-pistachio mixture, taking care not to deflate the lift. Scrape onto the prepared baking sheet and gently smooth the top. Bake until the surface is dry, the cake is golden brown, and the top looks speckled with bubbly holes, about 20 minutes. (The cake will not rise.) Run a knife along the perimeter, but cool completely on the baking sheet. Invert onto a large cutting board and ease off the parchment.

**To make the ganache.** Place the chocolate in a heatproof bowl. Microwave the coconut cream in a glass measuring cup until liquefied and very steamy, starting with 30 seconds and adding more time in 10 second bursts, if necessary. Pour over the chocolate, cover the bowl tightly, and let stand for 5 minutes. Slowly stir the contents until the chocolate is

completely smooth. If any lumps remain, warm the bowl either over simmering water or briefly in the microwave (if using a microwave-safe bowl). Stir until smooth.

**To assemble.** Using a ruler, cut a 1/2" border around the cake to even the edges. Your cake should measure 15" long x 10-1/2" wide. Cut it in thirds so you have 3 strips measuring 5" x 10-1/2". Carefully transfer one strip to a rack set over a baking sheet. Spread a thin layer of ganache over that strip, smoothing all the way to the edges. (It's okay if it drips over the sides.) Sprinkle lightly with one-third of the finely chopped pistachios. Top with a second cake strip, spread with ganache in the same manner, and sprinkle with pistachios. Repeat with the remaining cake, ganache, and nuts. You'll have a bit of ganache left over. (It keeps well in the refrigerator for several days.)

**To finish.** Refrigerate the cake for at least 1 hour before cutting so the ganache can set. Cut into squares with a hot, dry knife, wiping the blade between each cut to ensure the smoothest results. (Store in the refrigerator, but if possible, serve at room temperature.)