

Burmese Semolina Cake

Ingredients

- 2 tablespoons unsalted butter, melted, cooled slightly, divided, plus more
- 1¼ cups semolina flour
- 1 large egg
- 1 14-oz. can coconut milk
- 1½ cups half-and-half
- ⅓ cup sugar
- 1 teaspoon kosher salt
- Coconut ice cream and toasted unsweetened coconut flakes (for serving)

Preparation

Preheat oven to 425°. Butter an 8x8" baking dish. Toast semolina in a large dry skillet over medium-high heat, stirring, until darkened and nutty-smelling, about 2 minutes. Let cool.

Whisk egg, coconut milk, half-and-half, sugar, salt, and 1 Tbsp. butter in a large saucepan. Gradually whisk in semolina and bring mixture to a boil over medium-high heat, whisking, until mixture is very thick and pulls away from the sides of saucepan, about 4 minutes. Scrape batter into baking dish.

Bake cake until golden brown and a tester inserted into the center comes out clean, 45–50 minutes. Transfer dish to a wire rack. Brush cake with remaining 1 Tbsp. butter; let cool slightly. Serve with coconut ice cream, topped with coconut flakes.