

## Sweet Rice Custard Cake (Kanom Bah Bin)

*Sweet Rice Custard Cake is baked until the bottom and top crusts are dark brown.  
The interior is loaded with coconut flakes and is both crunchy and chewy in texture.  
Use any combination of fresh, frozen or dried unsweetened coconut flakes.*

### Ingredients:

1 Egg  
3 cups Sugar  
7 tbsp soft Butter  
3½ cups thick Coconut milk  
4½ cups sweet rice Flour (approximately 16 oz)  
½ cup Rice flour  
5 cups unsweetened Coconut flakes

### Directions:

Preheat oven to 350 degrees.

In a large bowl combine the egg, sugar, 6 tbsp of butter, and the coconut milk.

Gradually add the sweet rice flour and rice flour, blending well after each addition.

Add the coconut flakes and mix into the batter.

Coat the bottom and sides of baking pan, 9"x 13" , with the remaining tbsp of butter.

Pour the batter into the pan and bake for 80 minutes, until the cake is dark brown on top.

Remove from oven and cool to room temperature.

To serve, cut into 2 inch squares