

Foodnity Recipes

Mango Cake – Takes Two Eggs

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**International** Cuisine

Ingredients

Cake Base

- [ ] 2 large eggs
- [ ] 1 cup ripe mango puree (about 1 large mango)
- [ ] ¾ cup granulated sugar
- [ ] ½ cup melted butter, cooled
- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt
- [ ] 1 tbsp lime juice

Optional Glaze

- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp lime zest
- [ ] 1 tsp water

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round pan and line the bottom with parchment.
2. In a bowl, whisk the eggs with sugar until light and fluffy; the mixture should pale in color.
3. Add the mango puree, melted butter, and lime juice; stir gently until just combined.
4. Sift together flour, baking powder, and salt; fold into the batter in two additions, being careful not to over-mix.
5. Pour the batter into the prepared pan and smooth the top. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
6. While the cake cools, whisk the optional glaze ingredients until smooth; drizzle over the warm cake if desired.

Nutrition per serving

320 kcal	4 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- The cake is best enjoyed within a day for optimal mango flavor.
- If the batter seems too thick, add a tablespoon of milk to loosen slightly.
- For extra aroma, toast a few shredded coconut flakes and sprinkle on top before serving.