

Coconut Mango Upside Down Cake

Yield: 12 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/mango-upside-down-cake-recipe-indian>

Ingredients:

- 10 tablespoons unsalted butter divided, melted
- 2/3 cup light brown sugar packed
- 2 mangoes large, peeled, sliced
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 2 large eggs
- 3/4 cup coconut milk
- 1 teaspoon vanilla extract
- 1 1/4 cups all purpose flour
- 1/4 cup shredded sweetened coconut chopped
- 1 1/4 teaspoons baking powder

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 60 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 3 grams
7. SaturatedFat: 10 grams
8. Sodium: 170 milligrams
9. Sugar: 26 grams

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