Coconut Chai Cake

Ingredients
1¼ c packed golden sugar (about 280 gr/10 oz)
1¾ c flour
1 T baking powder
½ t salt
2 t gr. cardamom
1 t gr. ginger
1 t gr. cinnamon
¼ t gr. cloves
¼ t gr. nutmeg
4 large eggs
2t vanilla
½ c melted butter
1¼ c full fat coconut milk (you'll need a 398 ml/14 oz tin, as you'll be using some for the glaze as well)
¾ c unsweetened dried coconut
Glaze:
1¼ c icing sugar
3-4 T coconut milk
Toppings:
2 T chopped crystallized ginger
2 T chopped pistachios
small handful of coconut flakes

Directions
Preheat oven to 350°
Lightly grease a 9"x13" baking dish or pan.
In a medium bowl, mix the golden sugar, flour, baking powder, salt, cardamom, ginger, cinnamon, cloves and nutmeg. Crumble the golden sugar with your fingers until no large pieces remain**.**
In a large bowl, whisk eggs thoroughly.
Add in the vanilla, whisking to combine.
Add in the melted butter and coconut milk, whisking until smooth.
Add in the dried coconut.
Add in the dry and whisk until uniform.
Pour into the prepared dish.
Bake for 35 minutes, or until top springs back when lightly touched.
Let cool.
Mix the icing sugar and some of the remaining coconut milk, to make a glaze. Using a spoon, drizzle the glaze over the cake from side to side, leaving some cake exposed.
Sprinkle with the chopped ginger and pistachios.
Finish with a scattering of coconut flakes.
Options: Dairy Free: Replace butter with canola oil
                        Gluten Free: replace all-purpose wheat flour with all-purpose Gluten Free
                        flour - using weight per cup as shown for the GF flour you're using.