Coconut cake

Ingredients
• 2 cups of flour
• 1 cup and 1/2 of sugar
• 1/2 cup of Oil
• 125g of grated coconut
• 4 eggs
• 1 cup of hot water
• 1 cup of hot milk
• 1 teaspoon of yeast

Preparation
Mix the eggs with the sugar and beat well.
Add the oil, the coconut, the flour with the yeast, always beating between each addition.
Finally add the hot water and beat some more.
Grease the pan with margarine and sprinkle with flour.
Preheat the oven to 180º, and cook for approximately 35 to 40 minutes.
Remove from the oven and pour the cup of hot milk over it.
Allow to cool, only after cold should it be unmolded.

Optional: For the topping, place 4 spoons of condensed milk in a bowl and mix grated coconut until you get the desired texture (you may want a more liquid or more compact topping).
Cover the top of the cake and serve.