Fudgy Mango Coconut Cake

For the batter:
- 200g (14 tbsp) butter, room temperature
- 100g (½ cup) white sugar
- 75g (⅓ cup) brown sugar
- 1 pinch of salt
- 1 tsp vanilla extract
- 4 large eggs
- 150g (⅔ cup) low-fat quark or Greek yogurt
- 200ml (¾ cup + 2 tbsp) mango nectar (e.g., "Mago" by Klindworth)
- 150g (¾ cup) semolina (hard wheat)
- 150g (1 ¼ cups) all-purpose flour or spelt flour
- 1 packet baking powder (about 2 tsp)
- 75g (¾ cup) shredded coconut

For the syrup:
- 150ml (⅔ cup) mango nectar (e.g., "Mago" by Klindworth)
- 75g (⅓ cup) sugar

Instructions:
1. Preheat the oven to 180°C (350°F) with top/bottom heat.
2. In a large bowl, beat the butter, sugars, salt, and vanilla extract until light and creamy.
3. Add the eggs one at a time, making sure each one is fully incorporated before adding the next.
4. Stir in the quark (or Greek yogurt) until well combined.
5. In a separate bowl, mix together the flour, semolina, and baking powder.
6. Gradually add the dry ingredients to the butter mixture, alternating with the mango nectar, and mix briefly until just combined.
7. Fold in the shredded coconut.
8. Grease and dust a loaf pan with semolina. Pour the batter into the prepared pan.
9. Bake for 60–75 minutes, depending on your oven. Check for doneness with a toothpick; it should come out clean.

For the syrup:
10. In a small saucepan, bring the mango nectar and sugar to a boil. Let it simmer for a few minutes over medium-high heat until it slightly thickens.
11. While the cake is still hot, pour ¾ of the syrup over the cake to soak in.
12. Reheat the remaining syrup until it thickens further, then brush it over the cake for a glossy finish.

13. Allow the cake to cool completely before carefully removing it from the pan. Serve and enjoy!

The addition of **mango nectar** and **semolina** ensures that this cake stays moist and has a delightful, creamy texture. Perfect for an afternoon treat!