

Coconut Cream Cake

Variation of the Cupcake Recipe on page 102-103



I have never really been that big a fan of coconut cake or coconut cream pie, but that being said... I flippin' loved this cake. I never thought that I'd be able to make a "perdified" cake like this, with the toasted flakes on the side and ya'know what? It's not that hard. Even more surprising is that I was able to do it with only the 3/4 cup of flakes.

Serving Info.:

YIELDS: 9" round cake
Servings: 12
Serving Size: 1/12 slice



Range

7-7

- last checked 02/05/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.

Cake:

- For a 2 layer cake (pictured) divide the batter between (2) 9" cake pans. For a fancier 3 layer cake, divide the batter between 3 pans.
- Bake 2 layer cakes at 325 for 25-30 minutes.
- Bake 3 layer cakes at 325 for 22-26 minutes.

Filling & Frosting:

- For a 2 layered cake, pipe a double-thick layer of frosting in the middle. For a 3 layered cake, spread the frosting thinner between the layers.
- You can leave the sides "naked", then sprinkle the coconut flakes on top, or you can decorate the sides, like I did.
- If you're decorating the sides with coconut, spread a THIN layer around the sides of the cake. Too thick and the frosting will sag downwards. This frosting doesn't have botox... the added weight of the coconut flakes will eventually pull it downwards. A thin layer works best.

Toasted Coconut :

- This step is messy. Put some of the toasted coconut in your palm, then lightly press it against the side of the cake. Don't cram it on, that 3/4 cup has to spread all the way around.
- Most of the flakes will fall off, just keep working your way all around the cake, palming more flakes up onto the sides. Eventually, you'll be able to apply a thin layer all the way around the circumference of the cake. Lightly press all around the sides.

Notes:

- An easier option for applying the toasted coconut, that's just as pretty, is to frost the sides of the cake with a slightly thicker layer of frosting. Then only put the toasted coconut on the TOP of your cake. It's a lot faster and easier.