



Chocolate Coconut Cream Cake

READY IN



115 min.

SERVINGS



10

CALORIES



691 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 teaspoons coconut extract
- ☐ 6 egg whites
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup heavy whipping cream
- ☐ 0.8 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 1 cup coconut or sweetened flaked

- ☐ 14 ounce condensed milk sweetened canned
- ☐ 0.8 cup butter unsalted softened
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups sugar white

Equipment

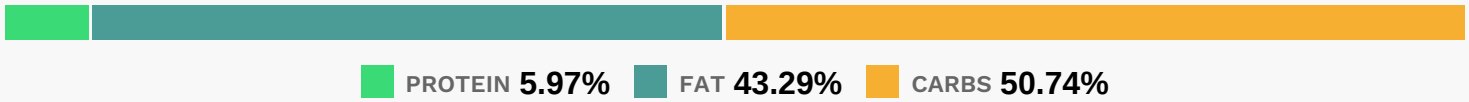
- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ hand mixer
- ☐ toothpicks
- ☐ spatula

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Butter the sides of two 9-inch cake pans and line the bottoms of the pans with 9-inch parchment paper.
- ☐ Beat unsalted butter and sugar in a large mixing bowl with an electric mixer until light and fluffy, about 5 minutes.
- ☐ Stir flour, baking powder, and salt in a bowl; set aside.
- ☐ Whisk egg whites, milk, and coconut extract in a separate bowl.
- ☐ Thoroughly mix about 1/3 of the flour mixture into the creamed butter and sugar; stir in half the egg white-milk mixture. Repeat twice more, ending with final 1/3 of flour mixture; stir to make a smooth batter.
- ☐ Pour batter into prepared cake pans and smooth tops with a spatula.
- ☐ Bake in the preheated oven until lightly browned and a toothpick inserted into the center of a cake comes out clean, 25 to 30 minutes.

- ☐ Cool cakes in pans on racks for about 5 minutes before turning out onto racks to cool completely. Peel parchment paper from cakes.
- ☐ Stir sweetened condensed milk, 1/4 cup heavy cream, and vanilla extract together in a bowl; stir in 3/4 cup flaked coconut. Refrigerate until chilled, about 1 hour.
- ☐ Bring 1/2 cup heavy cream to a simmer over low heat; gradually stir in chocolate until thoroughly melted and the mixture is thick and smooth. Allow to cool to lukewarm.
- ☐ Place a cake layer onto a serving platter; top with the condensed milk-coconut mixture.
- ☐ Place second cake layer over the coconut filling.
- ☐ Spread warm chocolate mixture evenly over top and sides of cake with a thin spatula.
- ☐ Toss 1 cup flaked coconut in a bowl with food coloring until coconut is evenly colored; sprinkle coconut over chocolate topping to serve.

Nutrition Facts



Properties

Glycemic Index:33.61, Glycemic Load:48.44, Inflammation Score:-6, Nutrition Score:13.08347826937%

Nutrients (% of daily need)

Calories: 691.26kcal (34.56%), Fat: 33.58g (51.67%), Saturated Fat: 21.28g (133.01%), Carbohydrates: 88.57g (29.52%), Net Carbohydrates: 85.24g (31%), Sugar: 64.59g (71.77%), Cholesterol: 67.1mg (22.37%), Sodium: 262.68mg (11.42%), Alcohol: 0.48g (100%), Alcohol %: 0.31% (100%), Caffeine: 19.5mg (6.5%), Protein: 10.42g (20.84%), Selenium: 22.28µg (31.83%), Manganese: 0.56mg (28.15%), Vitamin B2: 0.44mg (25.91%), Phosphorus: 244.66mg (24.47%), Calcium: 214.67mg (21.47%), Copper: 0.36mg (18.08%), Vitamin B1: 0.25mg (16.99%), Magnesium: 65.8mg (16.45%), Iron: 2.93mg (16.29%), Vitamin A: 747.34IU (14.95%), Fiber: 3.33g (13.33%), Folate: 52.08µg (13.02%), Potassium: 408.28mg (11.67%), Vitamin B3: 1.87mg (9.34%), Zinc: 1.34mg (8.92%), Vitamin B5: 0.64mg (6.39%), Vitamin B12: 0.38µg (6.31%), Vitamin D: 0.73µg (4.84%), Vitamin E: 0.73mg (4.84%), Vitamin K: 3.57µg (3.4%), Vitamin B6: 0.06mg (2.93%), Vitamin C: 1.1mg (1.34%)