



Coconut-Almond Cream Cake

 Vegetarian

READY IN



30 min.

SERVINGS



12

CALORIES



690 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon almond extract
- ☐ 0.5 cup almonds sliced
- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 cup brown sugar light packed
- ☐ 0.3 cup coconut milk
- ☐ 5 large eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 1.3 cups granulated sugar

- ☐ 12 servings kumquats fresh
- ☐ 0.5 teaspoon salt
- ☐ 2 cups coconut sweetened flaked
- ☐ 1.5 cups butter unsalted at room temperature
- ☐ 1 tablespoon vanilla extract
- ☐ 1 cup whipping cream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ stand mixer

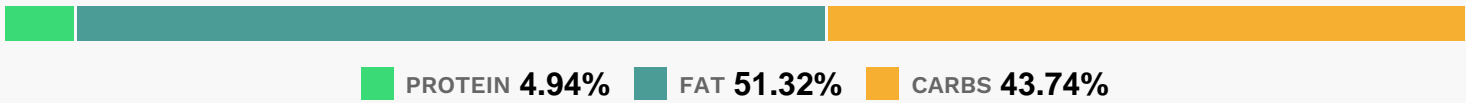
Directions

- ☐ Preheat oven to 32
- ☐ Bake coconut in a single layer in a shallow pan 6 minutes.
- ☐ Place almonds in a single layer in another shallow pan; bake, with coconut, 7 to 9 minutes or until almonds are fragrant and coconut is lightly browned, stirring occasionally.
- ☐ Line 3 (9-inch) round cake pans with parchment paper. Grease and flour paper.
- ☐ Sift together flour, baking powder, and salt in a very large bowl.
- ☐ Beat butter at medium speed with a heavy-duty electric stand mixer until creamy; gradually add sugars, beating until blended. Beat 8 minutes or until very fluffy, scraping bottom and sides of bowl as needed.
- ☐ Add eggs, 1 at a time, beating well after each addition (about 30 seconds per egg). Stir in whipping cream and next 3 ingredients.
- ☐ Gently fold butter mixture into flour mixture, in batches, just until combined.
- ☐ Pour batter into prepared pans.
- ☐ Bake at 325 for 30 to 32 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely

(about 1 hour).

- ☐ Place 1 cake layer on a serving plate.
- ☐ Spread half of chilled Coconut–Almond Filling over cake layer. Top with 1 layer, pressing down gently. Repeat procedure with remaining half of Coconut–Almond Filling and remaining cake layer.
- ☐ Gently spread Coconut–Cream Cheese Frosting on top and sides of cake. Press toasted coconut onto sides of cake; sprinkle toasted almonds on top.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:28.67, Glycemic Load:35.13, Inflammation Score:-7, Nutrition Score:12.320869528729%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.59mg, Naringenin: 0.59mg, Naringenin: 0.59mg, Naringenin: 0.59mg Apigenin: 0.22mg, Apigenin: 0.22mg, Apigenin: 0.22mg, Apigenin: 0.22mg Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 689.9kcal (34.49%), Fat: 39.81g (61.24%), Saturated Fat: 24.92g (155.75%), Carbohydrates: 76.34g (25.45%), Net Carbohydrates: 73.41g (26.69%), Sugar: 45.09g (50.1%), Cholesterol: 160.92mg (53.64%), Sodium: 288.55mg (12.55%), Alcohol: 0.75g (100%), Alcohol %: 0.54% (100%), Protein: 8.62g (17.24%), Selenium: 22.42µg (32.03%), Manganese: 0.55mg (27.34%), Vitamin A: 1116.08IU (22.32%), Vitamin B2: 0.38mg (22.06%), Vitamin B1: 0.31mg (20.79%), Folate: 81.5µg (20.37%), Iron: 2.91mg (16.15%), Phosphorus: 160.53mg (16.05%), Vitamin E: 2.06mg (13.76%), Vitamin B3: 2.5mg (12.52%), Calcium: 125.14mg (12.51%), Fiber: 2.93g (11.73%), Copper: 0.18mg (9.11%), Magnesium: 35.32mg (8.83%), Vitamin D: 1.16µg (7.73%), Vitamin B5: 0.64mg (6.35%), Potassium: 216.55mg (6.19%), Zinc: 0.86mg (5.76%), Vitamin B12: 0.27µg (4.42%), Vitamin B6: 0.08mg (3.95%), Vitamin K: 2.79µg (2.66%)