



Coconut Cake

 Vegetarian

READY IN



115 min.

SERVINGS



12

CALORIES



1028 kcal

DESSERT

Ingredients

- 0.3 teaspoon almond extract pure
- 1.5 teaspoons almond extract pure
- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 pound confectioners' sugar sifted
- 1 pound cream cheese at room temperature
- 5 extra large eggs at room temperature
- 3 cups flour for dusting all-purpose plus more the pans

- 0.5 teaspoon kosher salt
- 1 cup milk
- 2 cups sugar
- 4 ounces coconut or shredded sweetened
- 6 ounces coconut or shredded sweetened
- 0.5 pound butter unsalted at room temperature (2 sticks)
- 0.8 pound butter unsalted plus more for greasing the pans at room temperature (3 sticks)
- 0.8 teaspoon vanilla extract pure
- 1.5 teaspoons vanilla extract pure

Equipment

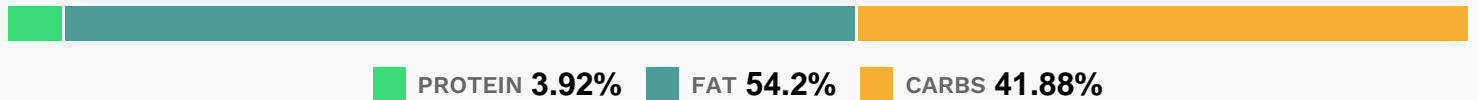
- bowl
- baking paper
- oven
- knife
- blender
- hand mixer
- spatula

Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees F. Grease 2 (9-inch) round cake pans, then line them parchment paper. Grease them again and dust lightly with flour.
- In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugar on medium-high speed for 3 to 5 minutes, until light yellow and fluffy. Crack the eggs into a small bowl. With the mixer on medium speed, add the eggs 1 at a time, scraping down the bowl once during mixing.
- Add the vanilla and almond extracts and mix well. The mixture might look curdled; don't be concerned.

- In a separate bowl, sift together the flour, baking powder, baking soda and salt. With the mixer on low speed, alternately add the dry ingredients and the milk to the batter in 3 parts, beginning and ending with dry ingredients.
- Mix until just combined. Fold in the 4 ounces of coconut with a rubber spatula.
- Pour the batter evenly into the 2 pans and smooth the top with a knife.
- Bake in the center of the oven for 45 to 55 minutes, until the tops are browned and a cake tester comes out clean. Cool on a baking rack for 30 minutes, then turn the cakes out onto a baking rack to finish cooling.
- For the frosting, in the bowl of an electric mixer fitted with a paddle attachment, combine the cream cheese, butter, vanilla and almond extract on low speed.
- Add the confectioners' sugar and mix until just smooth (don't whip!).
- To assemble, place 1 layer on a flat serving plate, top side down, and spread with frosting.
- Place the second layer on top, top side up, and frost the top and sides. To decorate the cake, sprinkle the top with coconut and lightly press more coconut onto the sides.
- Serve at room temperature.

Nutrition Facts



Properties

Glycemic Index:25.17, Glycemic Load:41.53, Inflammation Score:-8, Nutrition Score:13.928260832377%

Nutrients (% of daily need)

Calories: 1028.14kcal (51.41%), Fat: 62.99g (96.91%), Saturated Fat: 40.5g (253.11%), Carbohydrates: 109.53g (36.51%), Net Carbohydrates: 107.62g (39.13%), Sugar: 83.2g (92.44%), Cholesterol: 229mg (76.33%), Sodium: 406.31mg (17.67%), Alcohol: 0.46g (100%), Alcohol %: 0.23% (100%), Protein: 10.24g (20.49%), Manganese: 0.82mg (40.87%), Selenium: 26.24µg (37.49%), Vitamin A: 1847.34IU (36.95%), Vitamin B2: 0.41mg (24.21%), Vitamin B1: 0.28mg (18.97%), Folate: 74.86µg (18.72%), Phosphorus: 184.93mg (18.49%), Iron: 2.44mg (13.56%), Vitamin E: 1.79mg (11.92%), Calcium: 114.82mg (11.48%), Vitamin B3: 2.06mg (10.28%), Vitamin B5: 1.01mg (10.09%), Vitamin D: 1.4µg (9.33%), Zinc: 1.27mg (8.49%), Vitamin B12: 0.48µg (8.02%), Copper: 0.16mg (7.82%), Vitamin B6: 0.15mg (7.64%), Fiber: 1.91g (7.63%), Magnesium: 28.53mg (7.13%), Potassium: 240.47mg (6.87%), Vitamin K: 4.4µg (4.19%)