



Coconut Cake

READY IN



35 min.

SERVINGS



10

CALORIES



532 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon coconut extract
- ☐ 1 cup coconut milk
- ☐ 4 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 1.3 cups butter unsalted softened
- ☐ 1 teaspoon vanilla extract

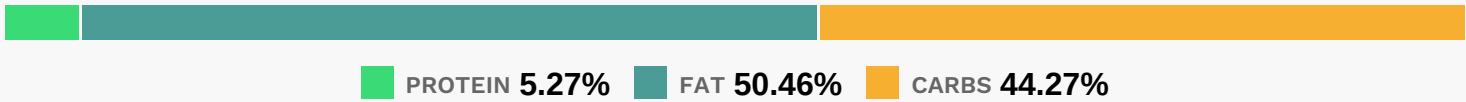
Equipment

- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ wax paper
- ☐ skewers

Directions

- ☐ Grease 2 (9") round cake pans with shortening, line pans with wax paper, and grease paper. Dust with flour, shaking out excess.
- ☐ Beat butter at low speed with an electric mixer 2 minutes or until creamy. Gradually add sugar, beating at medium speed 5 minutes or until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears.
- ☐ Combine flour, baking powder, and salt in a medium bowl. With mixer at low speed, add dry ingredients alternately with coconut milk, beginning and ending with dry ingredients.
- ☐ Add extracts.
- ☐ Pour batter into prepared pans.
- ☐ Bake at 350 for 23 to 25 minutes or until a wooden skewer inserted in center comes out clean. Cool layers in pans on wire racks 5 minutes; remove from pans, and cool completely on wire racks. Cake layers can be wrapped and chilled up to 2 days, if desired.
- ☐ Spread Coconutty-Pecan Frosting between layers and on top of cake; let ooze down sides.

Nutrition Facts



Properties

Glycemic Index:33.41, Glycemic Load:42.46, Inflammation Score:-6, Nutrition Score:9.6730434907519%

Nutrients (% of daily need)

Calories: 531.57kcal (26.58%), Fat: 30.2g (46.46%), Saturated Fat: 19.53g (122.09%), Carbohydrates: 59.63g (19.88%), Net Carbohydrates: 58.61g (21.31%), Sugar: 30.25g (33.61%), Cholesterol: 135.41mg (45.14%), Sodium: 236.66mg (10.29%), Alcohol: 0.31g (100%), Alcohol %: 0.28% (100%), Protein: 7.09g (14.18%), Selenium: 19.32µg (27.6%), Manganese: 0.44mg (21.98%), Vitamin B1: 0.31mg (20.59%), Folate: 82.04µg (20.51%), Vitamin B2: 0.29mg (17.23%), Iron: 2.95mg (16.37%), Vitamin A: 817.09IU (16.34%), Phosphorus: 126.19mg (12.62%), Vitamin B3: 2.39mg (11.94%), Calcium: 75.18mg (7.52%), Copper: 0.13mg (6.31%), Vitamin E: 0.89mg (5.94%), Vitamin D: 0.83µg (5.5%), Magnesium: 21.94mg (5.48%), Vitamin B5: 0.54mg (5.37%), Zinc: 0.68mg (4.51%), Fiber: 1.01g (4.06%), Vitamin B12: 0.23µg (3.77%), Potassium: 126.36mg (3.61%), Vitamin B6: 0.06mg (2.9%), Vitamin K: 2.16µg (2.06%)