



Coconut Cake with Mascarpone Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



663 kcal

DESSERT

Ingredients

- ☐ 2.5 cups all purpose flour
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.8 cup plus 3 tablespoons butter unsalted room temperature ()
- ☐ 0.5 cup long strips coconut with brown inner coating left intact (2 ounces; use vegetable peeler) shaved
- ☐ 1.5 cups coconut or fresh finely grated peeled
- ☐ 4 large eggs room temperature
- ☐ 0.3 teaspoon ground cloves
- ☐ 2.8 teaspoons lime zest divided finely grated

- ☐ 6 ounces mascarpone cheese
- ☐ 2.7 cups powdered sugar
- ☐ 1.7 cups sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup milk whole

Equipment

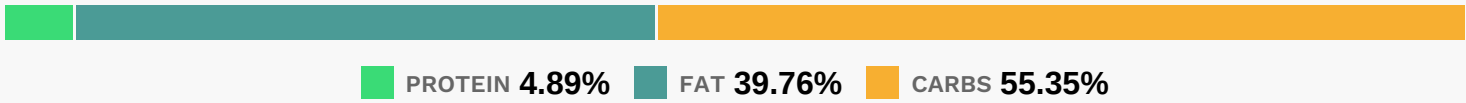
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 325°F. Line bottom of 9-inch diameter springform pan with parchment paper; butter paper and pan.
- ☐ Whisk flour and baking powder in medium bowl. Using electric mixer, beat sugar, 3/4 cup butter, and vanilla in large bowl until blended. Beat in eggs 1 at a time.
- ☐ Add flour mixture alternately with milk in 2 additions each, beating until just blended. Stir in 1 1/2 cups finely grated coconut and 1 1/4 teaspoons lime peel.
- ☐ Transfer mixture to prepared pan; smooth top.
- ☐ Bake until tester inserted into center comes out clean, about 1 hour 20 minutes. Cool cake in pan 20 minutes.
- ☐ Cut around sides to loosen; invert onto platter. Cool completely.
- ☐ Using electric mixer, beat 3 tablespoons butter, 1 1/2 teaspoons lime peel, mascarpone, and cloves in large bowl.
- ☐ Add powdered sugar; beat just until smooth.
- ☐ Spread mascarpone frosting over top of cooled cake.

- ☐
- Garnish top edge with 1/2 cup shaved coconut. DO AHEAD Can be made 1 day ahead. Cover with cake dome and chill. Bring to room temperature before serving.
- ☐
- *An Italian cream cheese; sold at many supermarkets and at Italian markets.

Nutrition Facts



Properties

Glycemic Index:37.71, Glycemic Load:41.17, Inflammation Score:-5, Nutrition Score:9.7430436066959%

Flavonoids

Hesperetin: 0.24mg, Hesperetin: 0.24mg, Hesperetin: 0.24mg, Hesperetin: 0.24mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 663.27kcal (33.16%), Fat: 29.73g (45.74%), Saturated Fat: 19.28g (120.52%), Carbohydrates: 93.13g (31.04%), Net Carbohydrates: 90.81g (33.02%), Sugar: 66.67g (74.08%), Cholesterol: 130.21mg (43.4%), Sodium: 243.96mg (10.61%), Alcohol: 0.14g (100%), Alcohol %: 0.09% (100%), Protein: 8.22g (16.45%), Selenium: 19.27µg (27.52%), Manganese: 0.49mg (24.66%), Vitamin B1: 0.28mg (18.35%), Folate: 71.31µg (17.83%), Vitamin B2: 0.29mg (17.24%), Vitamin A: 801.59IU (16.03%), Phosphorus: 131.7mg (13.17%), Iron: 2.33mg (12.92%), Calcium: 116.74mg (11.67%), Vitamin B3: 1.98mg (9.88%), Fiber: 2.32g (9.27%), Copper: 0.13mg (6.73%), Vitamin B5: 0.58mg (5.8%), Vitamin B12: 0.31µg (5.1%), Zinc: 0.75mg (5.01%), Vitamin E: 0.68mg (4.51%), Potassium: 152.66mg (4.36%), Magnesium: 17.36mg (4.34%), Vitamin D: 0.6µg (4.01%), Vitamin B6: 0.07mg (3.43%), Vitamin K: 1.51µg (1.43%)