



## Coconut Layer Cake

READY IN



45 min.

SERVINGS



16

CALORIES



821 kcal

DESSERT

## Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 tablespoon coconut extract
- ☐ 1 teaspoon coconut extract
- ☐ 1 cup coconut milk
- ☐ 8 cups confectioners' sugar sifted
- ☐ 4 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon salt

- ☐ 2 cups sugar
- ☐ 2.7 cups coconut or sweetened flaked (1 7-oz. bag)
- ☐ 1 cup butter unsalted cut into pieces at room temperature
- ☐ 2 cups butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract

## Equipment

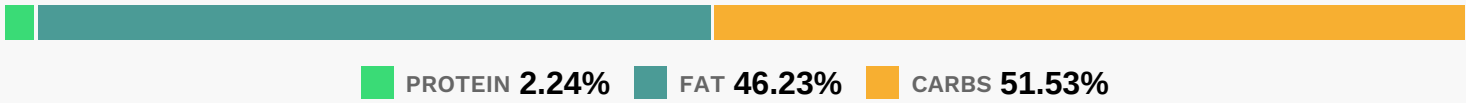
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks

## Directions

- ☐ Place a rack in center of oven and preheat to 350F. Grease and flour 29-inch round cake pans.
- ☐ In a bowl, whisk flour, baking soda, baking powder and salt. Using an electric mixer on medium-high speed, beat butter and sugar until light, about 3 minutes. Beat in eggs 1 at a time. Reduce speed to low; beat in half of flour mixture. Beat in coconut milk and extract, then beat in remaining flour mixture until just combined. Divide batter between cake pans and bake until a toothpick inserted into center comes out clean, about 30 minutes.
- ☐ Let cakes cool in pans on wire racks for 10 minutes. Turn out onto racks to cool completely.
- ☐ Make frosting: Using an electric mixer on medium-high speed, beat butter until light, 2 to 3 minutes. Reduce mixer speed to low and gradually beat in sugar until fully incorporated. Beat in extracts. Chill 15 minutes.
- ☐ Place 1 cake layer on a serving platter.
- ☐ Spread with 1 1/2 cups frosting.
- ☐ Sprinkle with 1/2 cup coconut. Top with second cake layer.
- ☐ Spread remaining frosting on top and sides.

- ☐
- Sprinkle remaining coconut over top and sides of cake, pressing to adhere. Chill for at least 2 hours and up to a day.
- ☐
- Remove from refrigerator 30minutes before serving.

## Nutrition Facts



## Properties

Glycemic Index:20.88, Glycemic Load:28.65, Inflammation Score:-6, Nutrition Score:7.6526087645603%

## Nutrients (% of daily need)

Calories: 820.55kcal (41.03%), Fat: 42.96g (66.1%), Saturated Fat: 28.7g (179.36%), Carbohydrates: 107.76g (35.92%), Net Carbohydrates: 105.83g (38.48%), Sugar: 89.16g (99.06%), Cholesterol: 138.01mg (46%), Sodium: 220.94mg (9.61%), Alcohol: 0.51g (100%), Alcohol %: 0.34% (100%), Protein: 4.68g (9.37%), Vitamin A: 1131.14IU (22.62%), Selenium: 13.68µg (19.54%), Manganese: 0.39mg (19.49%), Folate: 45.3µg (11.32%), Vitamin B1: 0.17mg (11.06%), Vitamin B2: 0.19mg (11.04%), Iron: 1.88mg (10.43%), Phosphorus: 86.61mg (8.66%), Fiber: 1.93g (7.72%), Vitamin E: 1.13mg (7.54%), Vitamin B3: 1.38mg (6.88%), Copper: 0.12mg (6.22%), Vitamin D: 0.89µg (5.92%), Magnesium: 20.58mg (5.15%), Potassium: 134.51mg (3.84%), Vitamin B5: 0.37mg (3.66%), Zinc: 0.53mg (3.51%), Calcium: 32.65mg (3.26%), Vitamin B12: 0.18µg (3.06%), Vitamin K: 3.08µg (2.93%), Vitamin B6: 0.04mg (1.99%)