



Coconut Layer Cake with Chocolate Glaze

READY IN



120 min.

SERVINGS



8

CALORIES



1417 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 9 ounces bittersweet chocolate finely chopped
- 1 cup butter unsalted softened (2 sticks)
- 1 cup buttermilk
- 2.8 cups cake flour
- 1.5 cups powdered sugar
- 4 ounces cream cheese softened
- 15 ounce cream of coconut canned

- 0.5 cup corn syrup dark
- 0.5 cup macadamia nuts chopped
- 4 large eggs separated
- 0.5 cup cup heavy whipping cream
- 0.5 teaspoon salt
- 1.8 cups sugar
- 2.3 cups coconut sweetened packed flaked
- 2 teaspoons vanilla extract

Equipment

- bowl
- sauce pan
- baking paper
- oven
- whisk
- mixing bowl
- blender
- cake form
- spatula
- offset spatula

Directions

- Adjust oven racks to upper middle and lower middle positions and preheat oven to 350°F. Butter and flour (or spray with baking spray) three 9-inch round cake pans.
- Whisk flour, baking powder, baking soda, and 1/2 teaspoon salt in medium bowl; set aside. With mixer fitted with paddle attachment, beat sugar and 1 cup butter on medium-high speed until light, about 2 minutes.
- Add 1 cup cream of coconut and beat until fluffy, about 1 minute. Beat in egg yolks and vanilla extract.

- Reduce speed to low and add reserved flour mixture in 3 additions, alternating with buttermilk.
- Mix just until combined, scraping sides and bottom of bowl with rubber spatula as needed.
- Add 2 cups coconut and beat just until combined.
- Fit mixer with whisk attachment and place egg whites in clean, dry mixing bowl. Beat whites on medium-low speed until whites begin to froth, about 1 minute. Increase speed to medium-high and beat whites until stiff peaks form, 2 to 3 minutes. Fold beaten whites into batter with rubber spatula.
- Divide batter equally between prepared cake pans, smoothing out top with rubber spatula.
- Place two cake pans side-by-side on top rack and third cake pan on bottom rack.
- Bake until cake tester inserted in center of cakes comes out clean, about 15 to 20 minutes, alternating cake positions halfway through baking.
- Transfer cakes to cooling racks and cool 10 minutes in pans. Turn cakes directly onto racks and cool completely, about 1 hour.
- Meanwhile, fit mixer with whisk attachment and whip cream cheese, remaining cream of coconut (about ¼ cup), and remaining 2 tablespoons butter on medium-high speed until light, 1 to 2 minutes. Reduce speed to low and add confectioners' sugar.
- Mix on low until incorporated, then increase speed to medium-high and whip until fluffy, 2 to 3 minutes. Fold macadamia nuts into frosting with rubber spatula.
- Arrange one cake layer, top-side down on cake plate or parchment paper (see notes above). With offset spatula, spread with half of cream cheese frosting. Top with second cake layer, top-side down.
- Spread with remaining cream cheese frosting, then top with third cake layer, top-side down. Press cake down gently with your hand.
- Bring cream and corn syrup to simmer in medium saucepan.
- Remove from heat.
- Add chocolate and whisk until melted and smooth.
- Spread 1 cup glaze over top and sides of cake with offset spatula. Freeze until glaze is almost set, about 5 minutes.
- Pour remaining glaze over cake working quickly to smooth sides and top.
- Sprinkle with remaining 1/4 cup coconut. Refrigerate cake until glaze is firm, 30 minutes to 1 hour.
- Serve.

Nutrition Facts

PROTEIN 3.94% FAT 44.8% CARBS 51.26%

Properties

Glycemic Index:54.64, Glycemic Load:66.46, Inflammation Score:-7, Nutrition Score:18.34739121082%

Nutrients (% of daily need)

Calories: 1417.13kcal (70.86%), Fat: 71.6g (110.16%), Saturated Fat: 44.65g (279.05%), Carbohydrates: 184.33g (61.44%), Net Carbohydrates: 175.89g (63.96%), Sugar: 141.33g (157.03%), Cholesterol: 190.35mg (63.45%), Sodium: 697.91mg (30.34%), Alcohol: 0.34g (100%), Alcohol %: 0.12% (100%), Caffeine: 27.43mg (9.14%), Protein: 14.16g (28.32%), Manganese: 1.37mg (68.74%), Selenium: 35.64µg (50.91%), Fiber: 8.44g (33.76%), Copper: 0.66mg (32.83%), Phosphorus: 283.22mg (28.32%), Vitamin A: 1319.43IU (26.39%), Magnesium: 100.8mg (25.2%), Iron: 3.73mg (20.7%), Vitamin B2: 0.31mg (18.24%), Calcium: 148.92mg (14.89%), Zinc: 2.07mg (13.83%), Potassium: 467.89mg (13.37%), Vitamin B1: 0.18mg (12.16%), Vitamin E: 1.61mg (10.71%), Vitamin B5: 1.03mg (10.33%), Vitamin B12: 0.52µg (8.69%), Folate: 31.79µg (7.95%), Vitamin D: 1.13µg (7.52%), Vitamin B6: 0.13mg (6.32%), Vitamin B3: 1.16mg (5.8%), Vitamin K: 5.35µg (5.1%)