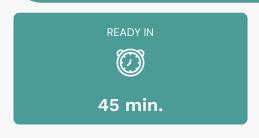
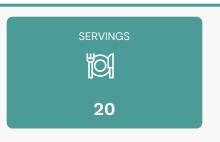


Coconut Southern Comfort Layer Cake







DESSERT

Ingredients

1 tablespoon double-acting baking powder
1 cup buttermilk
2.8 cups cake flour plus more for pans
4 cups coconut chips unsweetened
O.5 cup coconut oil warmed
16 ounce cream cheese room temperature
5 large eggs
0.5 teaspoon kosher salt
5 cups powdered sugar

	1.5 tablespoons southern comfort liqueur	
	2.8 cups sugar	
	1.5 cups butter unsalted room temperature (3 sticks)	
	2.5 cups coconut or shredded unsweetened reduced-fat (not)	
-		
Eq	uipment	
	bowl	
	frying pan	
	baking sheet	
	oven	
	whisk	
	hand mixer	
	aluminum foil	
	spatula	
	serrated knife	
Directions		
	Arrange racks in top and bottomthirds of oven; preheat to 350°F. Coat cakepans with nonstick spray; dust with flour.	
	Whisk 2 3/4 cups flour and next 3 ingredientsin a medium bowl. Using an electric mixer, beat sugar and butter at medium speed, occasionally scraping down sides of bowl,until smooth, 3–4 minutes.	
	Add eggs one ata time, beating to blend between additions.Beat until light and fluffy, 2–3 minutes.Gradually beat in oil. Beat in dry ingredients at low speed in 3 additions, alternating withbuttermilk in 2 additions, beginning andending with dry ingredients. Divide amongfour 9' cake pans (about 2 generous cupsbatter per pan); smooth tops with a spatula.	
	Bake until a tester inserted into centerof cakes comes out clean, 22–27 minutes.	
	Transfer pans to wire racks; let cool in pansfor 5 minutes. Invert cakes onto racks,remove pans, and let cakes cool completely.	
	Preheat oven to 350°F.	

PROTEIN 4 119/ FAT 52 029/ CARRS 42 079/
Nutrition Facts
Gently pat handfuls of toasted coconutchips over sides and top of cake and serve.
Let cake stand at roomtemperature for at least 30 minutes.
Cover sides of chilled cake with frosting.Cover cake loosely with foil and chillovernight. DO AHEAD: Can be made 2 daysahead. Keep chilled.
Spread1/2 cup frosting over. Repeat with remaining7 layers, Southern Comfort, and frosting. Chill cake for 30 minutes. Leave remainingfrosting at room temperature.
Place 1 layer, cut side up, ona cake stand or plate. Lightly brush withabout 1/2 tablespoon of Southern Comfort.
Using a long serrated knife, cut eachcake in half horizontally.
Add sugar; beat on low speed to blend. Increase speedto high; beat until fluffy, 5–6 minutes.
Add1 1/2 tablespoons Southern Comfort and salt; beatto blend, about 1 minute longer.
Using an electric mixer, beat creamcheese and butter on high speed, occasionallyscraping down sides of bowl, untilsmooth and creamy, 2–3 minutes.
Place coconut chips in a singlelayer on a rimmed baking sheet lined withparchment paper. Toast until some of thechips are golden brown (some will remainwhite), 5–7 minutes; let cool completely.DO AHEAD: Can be made 3 days ahead. Store airtight at room temperature.

Properties

Glycemic Index:15.45, Glycemic Load:27.96, Inflammation Score:-5, Nutrition Score:10.022174068119%

Nutrients (% of daily need)

Calories: 712.18kcal (35.61%), Fat: 43.12g (66.34%), Saturated Fat: 31.27g (195.41%), Carbohydrates: 78.78g (26.26%), Net Carbohydrates: 73.7g (26.8%), Sugar: 60.44g (67.15%), Cholesterol: 107.33mg (35.78%), Sodium: 236.98mg (10.3%), Alcohol: 0.29g (100%), Alcohol %: 0.21% (100%), Protein: 7.53g (15.06%), Manganese: 0.93mg (46.58%), Selenium: 18.87µg (26.95%), Fiber: 5.08g (20.32%), Vitamin A: 817.69IU (16.35%), Phosphorus: 152.09mg (15.21%), Copper: 0.28mg (14.1%), Vitamin B2: 0.19mg (10.92%), Calcium: 92.78mg (9.28%), Magnesium: 35.3mg (8.83%), Iron: 1.45mg (8.08%), Zinc: 1.06mg (7.09%), Vitamin B5: 0.69mg (6.9%), Potassium: 241.38mg (6.9%), Vitamin B6: 0.13mg (6.55%), Vitamin E: 0.93mg (6.17%), Vitamin D: 0.66µg (4.41%), Folate: 17.27µg (4.32%), Vitamin B1: 0.25µg (4.09%), Vitamin B1: 0.05mg (3.18%), Vitamin B3: 0.39mg (1.96%), Vitamin K: 1.89µg (1.8%)