



Coconut Southern Comfort Layer Cake

READY IN



45 min.

SERVINGS



20

CALORIES



712 kcal

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
- ☐ 0.5 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)

Equipment

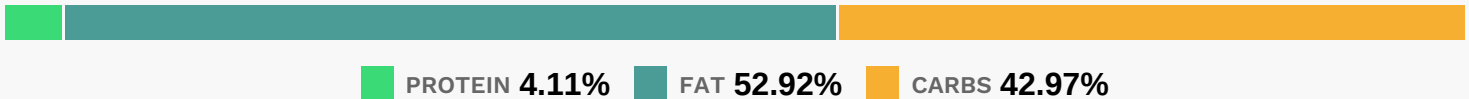
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ aluminum foil
- ☐ spatula
- ☐ serrated knife

Directions

- ☐ Arrange racks in top and bottom thirds of oven; preheat to 350°F. Coat cakepans with nonstick spray; dust with flour.
- ☐ Whisk 2 3/4 cups flour and next 3 ingredients in 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 at a 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 with buttermilk in 2 additions, beginning and ending with dry ingredients. Divide among four 9" cake pans (about 2 generous cups batter per pan); smooth tops with a spatula.
- ☐ Bake until a tester inserted into center of cakes comes out clean, 22–27 minutes.
- ☐ Transfer pans to wire racks; let cool in pans for 5 minutes. Invert cakes onto racks, remove pans, and let cakes cool completely.
- ☐ Preheat oven to 350°F.

- ☐ Place coconut chips in a single layer on a rimmed baking sheet lined with parchment paper. Toast until some of the chips are golden brown (some will remain white), 5–7 minutes; let cool completely. DO AHEAD: Can be made 3 days ahead. Store airtight at room temperature.
- ☐ Using an electric mixer, beat cream cheese and butter on high speed, occasionally scraping down sides of bowl, until smooth and creamy, 2–3 minutes.
- ☐ Add 1 1/2 tablespoons Southern Comfort and salt; beat to blend, about 1 minute longer.
- ☐ Add sugar; beat on low speed to blend. Increase speed to high; beat until fluffy, 5–6 minutes.
- ☐ Using a long serrated knife, cut each cake in half horizontally.
- ☐ Place 1 layer, cut side up, on a cake stand or plate. Lightly brush with about 1/2 tablespoon of Southern Comfort.
- ☐ Spread 1/2 cup frosting over. Repeat with remaining 7 layers, Southern Comfort, and frosting. Chill cake for 30 minutes. Leave remaining frosting at room temperature.
- ☐ Cover sides of chilled cake with frosting. Cover cake loosely with foil and chill overnight. DO AHEAD: Can be made 2 days ahead. Keep chilled.
- ☐ Let cake stand at room temperature for at least 30 minutes.
- ☐ Gently pat handfuls of toasted coconut chips over sides and top of cake and serve.

Nutrition Facts



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 B12: 0.25µg (4.09%), Vitamin B1: 0.05mg (3.18%), Vitamin B3: 0.39mg (1.96%), Vitamin K: 1.89µg (1.8%)