



Honor: Coconut Cake with Coconut Creme Filling and Cream Cheese Buttercream

READY IN



55 min.

SERVINGS



24

CALORIES



642 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 8 ounces butter
- 8 ounces butter at room temperature (2 sticks)
- 1 cup cake flour
- 1 tablespoon coconut extract
- 3 tablespoons cornstarch
- 8 ounces cream cheese cold
- 2 egg whites

- 1.3 cup flour all-purpose
- 2 cups heavy whipping cream
- 5.5 cups powdered sugar
- 0.5 teaspoon salt
- 1.5 cups sugar
- 2 cups sugar
- 7 ounces coconut or shredded sweetened for garnish
- 14 ounces coconut or shredded sweetened
- 1 teaspoon vanilla extract
- 2 teaspoons vanilla extract
- 2 eggs whole
- 1 cup milk whole

Equipment

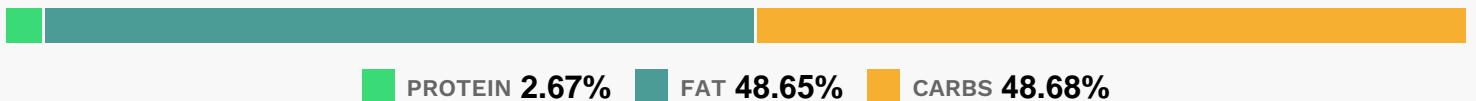
- bowl
- baking sheet
- oven
- whisk
- mixing bowl
- pot
- toothpicks
- stand mixer
- muffin liners
- muffin tray

Directions

- Preheat the oven to 350 degrees F. Line a muffin pan with 24 regular-size cupcake liners.
- Spread the shredded coconut on a baking sheet and lightly toast in the oven until golden brown, about 10 minutes.

- Remove and cool.
- In the bowl of an electric stand mixer fitted with a paddle attachment, combine the sugar, all-purpose flour, cake flour, baking powder and salt. On low speed, add the butter in small chunks. Then add the eggs one at a time, followed by the egg whites. In a small bowl, combine the milk and coconut extract.
- Add the mixture to the mixing bowl and mix until combined.
- Fill the cupcake liners approximately half full with batter and bake until the cupcakes are set and a toothpick is removed cleanly, 20 to 25 minutes. Cool the cupcakes completely.
- Once cooled, carve a shallow hole into each cupcake and fill with Coconut Creme Filling. Then, frost the cupcakes with the Cream Cheese Buttercream and garnish with toasted coconut.
- In a heavy-bottom pot, heat the heavy cream, sugar, and butter until the sugar has melted and the mixture is combined. In a small bowl, stir together the cornstarch, 1 tablespoon water and vanilla extract.
- Whisk the cornstarch mixture into the hot liquid and bring to a boil. Continue cooking the mixture until thick, about 1 minute.
- Remove from the heat and stir in the coconut.
- Let the mixture cool completely before using.
- In the bowl of an electric stand mixer fitted with a paddle attachment, cream the butter and cream cheese until fluffy.
- Add the vanilla extract and salt. Gradually add the powdered sugar until desired consistency is reached.

Nutrition Facts



Properties

Glycemic Index:22.47, Glycemic Load:26.81, Inflammation Score:-5, Nutrition Score:7.1669566566529%

Nutrients (% of daily need)

Calories: 641.91kcal (32.1%), Fat: 35.46g (54.56%), Saturated Fat: 24.32g (151.99%), Carbohydrates: 79.83g (26.61%), Net Carbohydrates: 78.4g (28.51%), Sugar: 68.35g (75.95%), Cholesterol: 87.45mg (29.15%), Sodium: 319.81mg (13.9%), Alcohol: 0.38g (100%), Alcohol %: 0.3% (100%), Protein: 4.39g (8.77%), Manganese: 0.71mg (35.4%), Vitamin A: 927.14IU (18.54%), Selenium: 12.2µg (17.43%), Vitamin B2: 0.16mg (9.37%), Phosphorus: 90.18mg

(9.02%), Calcium: 67.33mg (6.73%), Vitamin E: 0.87mg (5.78%), Fiber: 1.43g (5.71%), Iron: 1mg (5.55%), Copper: 0.11mg (5.45%), Vitamin B1: 0.08mg (5.16%), Zinc: 0.75mg (5%), Magnesium: 19.94mg (4.99%), Folate: 19.65µg (4.91%), Vitamin B6: 0.1mg (4.88%), Vitamin B5: 0.45mg (4.55%), Potassium: 158.9mg (4.54%), Vitamin D: 0.5µg (3.35%), Vitamin B3: 0.6mg (3.02%), Vitamin B12: 0.17µg (2.91%), Vitamin K: 2.31µg (2.2%)