



Lemon Coconut Cake with Whipped Cream Frosting

READY IN



55 min.

SERVINGS



25

CALORIES



278 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 0.8 cup buttermilk
- ☐ 1 cup coconut milk fresh canned (or)
- ☐ 0.3 cup cranberries dried drained
- ☐ 3 eggs
- ☐ 2.8 cups flour all-purpose sifted

- ☐ 1 cup lemon curd
- ☐ 2 teaspoons lemon zest grated (2 lemons)
- ☐ 0.5 teaspoon salt
- ☐ 2 cups sugar
- ☐ 2 cups coconut sweetened flaked toasted (, if desired)
- ☐ 2 teaspoons vanilla extract (or 1 teaspoon lemon extract)

Equipment

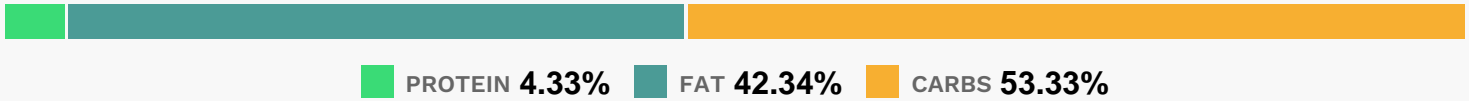
- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ wax paper
- ☐ spatula

Directions

- ☐ Preheat oven to 350
- ☐ Lightly grease and flour 2 (9-inch) cake pans; line bottoms with wax paper, and set aside.
- ☐ Sift together first 4 ingredients in a large bowl.
- ☐ Cream together butter and sugar in a separate large bowl at high speed with an electric mixer until creamy, about 2 minutes.
- ☐ Add eggs, 1 at a time, mixing well after each addition, and beat 2 more minutes or until light and fluffy.
- ☐ Stir together buttermilk and next 3 ingredients in a separate bowl.
- ☐ Mix flour and milk mixtures alternately into egg mixture, beginning and ending with flour mixture, scraping down the side of the bowl between each addition. (Be careful not to overmix.)
- ☐ Spoon batter evenly into prepared pans, and gently smooth the top with a rubber spatula.
- ☐ Bake at 350 for 30 to 35 minutes or until cakes have risen and a wooden pick inserted in center comes out clean.

- ☐ Remove cakes from oven, and cool for 15 minutes in pans on a cooling rack. Turn cakes out of pans onto rack, and let cool completely before frosting.
- ☐ Place 1 layer on a cake plate with the flat (bottom) side up.
- ☐ Spread lemon curd evenly over cake.
- ☐ Sprinkle cranberries evenly over lemon curd.
- ☐ Spread 1 cup Whipped Cream Frosting over lemon curd and cranberries, and sprinkle with 1/2 cup coconut.
- ☐ Top with second layer, and spread the top and sides of cake with remaining frosting. Press remaining coconut evenly around cake.

Nutrition Facts



Properties

Glycemic Index:12.72, Glycemic Load:18.91, Inflammation Score:-2, Nutrition Score:4.2273913310922%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 278.2kcal (13.91%), Fat: 13.33g (20.51%), Saturated Fat: 9.35g (58.41%), Carbohydrates: 37.78g (12.59%), Net Carbohydrates: 36.4g (13.24%), Sugar: 25.85g (28.72%), Cholesterol: 39.96mg (13.32%), Sodium: 207.29mg (9.01%), Alcohol: 0.11g (100%), Alcohol %: 0.18% (100%), Protein: 3.07g (6.13%), Manganese: 0.25mg (12.72%), Selenium: 8.44µg (12.05%), Vitamin B1: 0.12mg (7.85%), Folate: 30.04µg (7.51%), Vitamin B2: 0.11mg (6.62%), Iron: 1.03mg (5.71%), Fiber: 1.38g (5.51%), Phosphorus: 53.68mg (5.37%), Vitamin A: 267.38IU (5.35%), Vitamin B3: 0.96mg (4.79%), Copper: 0.07mg (3.68%), Magnesium: 11.75mg (2.94%), Calcium: 27.75mg (2.77%), Potassium: 85.58mg (2.45%), Vitamin E: 0.33mg (2.19%), Zinc: 0.32mg (2.11%), Vitamin B5: 0.21mg (2.1%), Vitamin B12: 0.1µg (1.59%), Vitamin D: 0.2µg (1.33%), Vitamin B6: 0.02mg (1.2%)