



## White Chocolate Coconut Cake with Macerated Mixed Berries

READY IN



70 min.

SERVINGS



12

CALORIES



916 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 8 ounces cake flour
- 1.5 ounces cocoa butter
- 4 ounces coconut milk
- 0.3 cup desiccated coconut toasted
- 0.5 cup desiccated coconut
- 6 large egg yolks
- 6 large eggs

- 1 sheet gelatin powder
- 1 cup granulated sugar
- 12 ounces granulated sugar
- 1.5 ounces heavy cream
- 17 ounces heavy cream cold
- 1 cup rum
- 1.5 tablespoons rum
- 1 pinch salt
- 2 ounces butter unsalted cut into tablespoons
- 10 ounces coconut milk unsweetened
- 3.5 ounces chocolate white
- 17 ounces chocolate white coarsely chopped

## Equipment

- bowl
- frying pan
- sauce pan
- baking paper
- oven
- whisk
- pot
- plastic wrap

## Directions

- Preheat oven to 350 degrees F. Spray 2 (9-inch) round cake pans with non-stick spray and line the bottom of each with parchment paper.
- Place coconut milk and butter in a small saucepan and heat over low heat.
- Place yolks, eggs, and sugar in a large bowl and place over a pot of simmering water. Whip until tripled in volume.

- Sift together the flour, baking powder and salt. Fold the flour mixture into the eggs in 3 installments and then gently fold in the milk mixture. Fold in the coconut and divide the mixture evenly between the 2 pans.
- Bake for 20 to 25 minutes or until the center of the cake springs back when gently pushed. Cool on a baking rack then gently remove from the pan. Slice the cakes in 1/2, horizontally, and soak each 1/2, with 1/4 cup of the Rum Simple Syrup.
- Spread 1/2 cup of the Ganache Filling onto each of the 4 layers of cake and stack the layers.
- Spread the remaining Ganache Filling over the top and side of the cake.
- Place the Coconut Spray mixture in a paint sprayer and spray the entire cake with the mixture.
- Serve Macerated Berries alongside the slices of cake.
- Combine rum and sugar in a small saucepan set over medium-high heat. Cook until the sugar is dissolved.
- Let cool.
- Place white chocolate in a large bowl. Bring coconut milk and heavy cream to a simmer.
- Pour the warm milk over the chocolate and let sit 1 minute, then whisk until smooth and fold in the coconut.
- Place rum in a small bowl.
- Add the gelatin and let dissolve completely. Whip the cream to soft peaks, add the gelatin, and continue whipping just until stiff peaks form. Fold the whipped cream into the ganache.
- Melt the chocolate and cocoa butter in a medium bowl set over a pot of simmering water.
- Mixed berries 1 cup blackberries 1 cup strawberries, halved 1 cup raspberries 3/4 cups sugar 1/4 cup raspberry or black currant liqueur 2 teaspoons vanilla extract
- Place the berries in a medium bowl.
- Add the sugar, liqueur, and vanilla, cover the bowl with plastic wrap and let sit at room temperature for 1 hour.

## Nutrition Facts



**PROTEIN 5.74%** **FAT 52.17%** **CARBS 42.09%**

## Properties

Glycemic Index:47.18, Glycemic Load:60.73, Inflammation Score:-6, Nutrition Score:14.61478277393%

## Flavonoids

Catechin: 2.3mg, Catechin: 2.3mg, Catechin: 2.3mg, Catechin: 2.3mg Epicatechin: 6.96mg, Epicatechin: 6.96mg, Epicatechin: 6.96mg, Epicatechin: 6.96mg Quercetin: 0.35mg, Quercetin: 0.35mg, Quercetin: 0.35mg, Quercetin: 0.35mg

## Nutrients (% of daily need)

Calories: 915.71kcal (45.79%), Fat: 51.8g (79.69%), Saturated Fat: 33.61g (210.08%), Carbohydrates: 94.01g (31.34%), Net Carbohydrates: 90.76g (33%), Sugar: 76.22g (84.69%), Cholesterol: 254.52mg (84.84%), Sodium: 178.24mg (7.75%), Alcohol: 7.31g (100%), Alcohol %: 3.58% (100%), Caffeine: 8.15mg (2.72%), Protein: 12.82g (25.65%), Selenium: 26.77µg (38.24%), Manganese: 0.74mg (37.13%), Phosphorus: 297.9mg (29.79%), Vitamin B2: 0.41mg (24.38%), Vitamin A: 1033.02IU (20.66%), Calcium: 205.27mg (20.53%), Copper: 0.37mg (18.27%), Iron: 2.48mg (13.75%), Magnesium: 52.88mg (13.22%), Fiber: 3.25g (12.99%), Vitamin B5: 1.24mg (12.41%), Vitamin B12: 0.74µg (12.29%), Potassium: 410.96mg (11.74%), Vitamin D: 1.73µg (11.53%), Zinc: 1.72mg (11.46%), Vitamin E: 1.6mg (10.64%), Folate: 42.44µg (10.61%), Vitamin B6: 0.15mg (7.63%), Vitamin B1: 0.1mg (6.34%), Vitamin K: 6.46µg (6.15%), Vitamin B3: 0.95mg (4.76%), Vitamin C: 1.34mg (1.62%)