

Coconut Layer Cake

This Coconut Layer Cake is made special with fresh shredded coconut which you can shred in your food processor. Press the coconut into a luscious Cream Cheese Frosting and you will want to make this cake for every special occasion at your house. To frost your cake like a pro, you need to buy an offset spatula and a Revolving Cake Decorating Stand and possibly cardboard cake circles, which I've given directions for in this recipe. If you don't have these tools, you can adjust by twirling the cake plate carefully on your counter as you work.

2 ¼ cups cake flour, sifted
1 tablespoon baking powder
1 teaspoon salt
1 ½ cups sugar
3 eggs
¼ cup vegetable oil
1 cup coconut cream
1 cup sour cream
1 teaspoon vanilla

Cream Cheese Frosting

3 ½ cups powdered sugar
½ cup butter, softened
8 ounces cream cheese, softened
½ teaspoon vanilla
pinch salt
1 Fresh Coconut (about 4 cups flaked)

- 1 Preheat oven to 350°. Trace a round cake pan twice onto a piece of parchment paper. Cut out the circles. Butter and flour two round cake pans and place a round parchment circle in the bottom of each pan. Set aside.
- 2 Measure dry ingredients for the cake - cake flour, baking powder and salt and set aside.
- 3 With an electric mixer, beat together the eggs and sugar until well combined, about 3 minutes. Add the oil, coconut cream, sour cream and vanilla and beat until mixture is smooth. In 3 stages, mix the dry mixture into the wet mixture just until combined. Do not overmix, or your cake will not be tender.
- 4 Pour ½ of batter into each prepared pan and bake for 20 minutes or until a toothpick inserted in center of cake comes out clean.
- 5 While cake is baking, place all frosting ingredients in a mixing bowl and beat with a mixer until fluffy. Mixture should be stiff and creamy. Do not refrigerate frosting or it will be too stiff.
- 6 Using the shredding disc for a food processor, shred the slices of fresh coconut and set aside.
- 7 After cake layers have cooled or refrigerated overnight, you can frost your cake. Run a knife around the edge of each cake layer to loosen it up. Have a cake plate or cardboard circle ready and place on top of the first cake layer. Tip it over and with a few short taps, it should fall onto the cake plate or cardboard circle. Simply peel off the parchment and begin to frost.
- 8 To frost the cake, place about a cup full of prepared frosting on the center top of the first cake layer. Place your offset spatula in the middle of the frosting, keeping it still and twirl the pedestal around as you press into the frosting as it spreads around. Once the cake is covered by frosting nearly to the edge, place the second cake layer on top. Remove parchment paper. Wait to frost the top until the end. To frost the sides, add a small amount of frosting to the side in various places without pressing too deeply. Now, hold your offset spatula to the side of the cake and twirl the pedestal, while keeping the offset spatula in one place. Add more frosting to the side as needed, twirl the pedestal again. Finish by adding frosting to the center of the top layer and twirling while the frosting spreads out to the sides. You will want to add more frosting here and there until the cake is completely covered and you are satisfied.
- 9 Then, begin pressing your fresh coconut into the frosting along the sides and lastly on the top of the cake. Try not to lick your fingers until the end, as it is so delicious. Remember good food safety and wash your hands if you do.

Servings: 12

Yield: 2 layer cake

Preparation Time: 35 minutes

Cooking Time: 30 minutes

Inactive Time: 1 hour

Total Time: 2 hours and 5 minutes

Nutrition Facts

Nutrition (per serving): 563 calories, 292 calories from fat, 33.9g total fat, 105.2mg cholesterol, 406.6mg sodium, 228.5mg potassium, 60.8g carbohydrates, 3.3g fiber, 35.1g sugar, 6.8g protein.

Source

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Source: 1978 heritage recipe

