

Coconut Cake

Prep Time: 2 hours

Serves: 16

For the Cake:

1 cup (2 sticks) Land O Lakes Butter, softened
4 eggs
1 $\frac{3}{4}$ cup sugar
1 15 oz. Can Cream of coconut (not coconut milk) 1 cup in the cake and $\frac{1}{2}$ cup drizzled over the baked cake.
3 Cups White Kamut flour (or regular all-purpose flour)
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon soda
 $\frac{3}{4}$ teaspoon French Salt (Fleur de Sel)
1 cup buttermilk
1 teaspoon coconut extract
 $\frac{1}{4}$ teaspoon vanilla

For the Frosting:

8 oz. cream cheese
 $\frac{1}{2}$ cup (1 stick) Land O Lakes Butter
1 teaspoon vanilla
4 Cups Powdered Sugar
 $\frac{1}{4}$ cup coconut
 $\frac{1}{2}$ cup toasted sweetened coconut (Bakers Angel Flake Coconut) Toast the coconut on a baking sheet for 14 minutes, or until light brown at 325 degrees.

1. Let the butter come to room temperature.
2. Line 2 -9-inch cake pans with parchment paper then spray well with Bakers Joy, or (grease with shortening and dust with flour) shake out the excess flour. Set aside.
3. Place the yolks in a large bowl. Whites in a separate small but deep bowl. Beat the whites until stiff. Set aside.
4. To the yolks mix in the sugar, softened butter, and 1 CUP cream of coconut with a wooden spoon or in a Kitchen Aid, until combined.
5. Preheat oven to 275 degrees.
6. In a bowl mix together the Flour, baking powder, soda, and salt.
7. Mix the Buttermilk and extract. Add the dry ingredients alternately to the wet ingredients with the Buttermilk mixture, until thoroughly mixed. Do not over mix. Fold in the beaten egg whites.

8. Pour batter evenly into the cake pans. Weigh them if you have a scale, so they are evenly distributed.
9. Place in preheated oven and bake for approximately 90 minutes. After the first hour check to see if your toothpick comes out clean. If not, keep checking every 10 minutes and continue baking until the toothpick comes out clean.
10. Place the Cakes on a cooling rack for 10 minutes. Invert, Remove the paper. Poke holes in the cakes with a toothpick. Pour the remaining ½ CUP Cream of Coconut over top the two cakes. Let cool. Wrap in plastic wrap. Place into the freezer overnight or up to a month.
11. Toast the 1/2 cup coconut at 325 degrees for 14 minutes or until light brown. Set aside.
12. Remove the cakes from the freezer, unwrap from the plastic, place one layer on a cake stand, immediately frost with 1/3 of the frosting. Place the other layer on top and frost with 1/3 of the frosting. Frost sides with the last 1/3 frosting. Sprinkle the top with 1/2 cup toasted coconut. Let cake completely thaw about one hour before serving.

Frosting:

1. Place the softened cream cheese, softened butter, and 1/4 cup coconut, Vanilla and powdered sugar in a large bowl. Beat until thoroughly mixed.
Frost. Immediately sprinkle the toasted coconut on top of the cake.
2. Serve.