RECIPE

# Coconut and White Chocolate Layer Cake

| Recipe Created For | Main Ingredient |
|---|---|
| 4.9 L Rectangular Roaster | Flour |

| Cook Time | Serving Size |
|---|---|
| Over 3 Hours | 12-15 |

## INGREDIENTS

Coconut Cake

- 3 cups (750 ml) unbleached all-purpose flour
- ¾ cup (180 ml) sweetened flaked coconut
- 1 tbsp (15 ml) baking powder
- 1 tsp (5 ml) salt
- ¾ cup (180 ml) coconut milk
- ¾ cup (180 ml) buttermilk
- ¾ cup (180 ml) unsalted butter, diced and softened
- ½ cup (125 ml) coconut oil, melted and cooled
- 1 ½ cups (375 ml) sugar
- 5 eggs, at room temperature
- 2 tsp (10 ml) vanilla

White Chocolate Coconut Icing

- 1 cup (250 ml) 35% cream
- 1/3 cup (75 ml) coconut milk
- 2 ⅔ cups (400 g) white chocolate, chopped
- 3 tbsp (45 ml) unsalted butter, diced
- 1 tsp (5 ml) vanilla
- 1 pinch salt

Topping

- 1 cup (250 ml) sweetened flaked coconut or coconut shavings

## INSTRUCTIONS

Coconut Cake

Preheat the oven to 350°F (180°C). Generously butter the bottom and sides of a 4.9 L Rectangular Roaster.

In a bowl, whisk together the flour, coconut, baking powder and salt.

In a measuring cup with a spout, combine the coconut milk and buttermilk.

In large bowl, beat the butter and coconut oil with an electric mixer until combined. Gradually add the sugar and beat until light and fluffy, about 5 minutes. Add the eggs one at a time and beat for 2 minutes. Scrape down the sides of the bowl with a Revolution® Spatula, as needed. Mix in the vanilla.

With the machine running on low speed, add the dry ingredients alternating with the coconut milk mixture until combined. Spread the batter evenly into the prepared Roaster.

Bake for 40 minutes or until a toothpick inserted in the centre of the cake comes out clean. Place the Roaster on a wire rack and let the cake cool for 1 hour. Carefully turn the cake out onto the wire rack and let cool completely, about 1 hour. Clean out the Roaster and set aside. Use a Bread Knife to cut the cake horizontally into two layers.

White Chocolate Coconut Icing

Meanwhile, in a Saucier, gently heat the cream and coconut milk just until steaming. Remove from the heat. Add the white chocolate and butter, making sure they are fully submerged in the cream mixture. Let sit for 2 minutes without stirring. Whisk until smooth. Whisk in the vanilla and salt.

Transfer to a bowl. Cover with plastic wrap and refrigerate for 2 hours.

With an electric mixer, whisk the chilled white chocolate mixture until stiff peaks form, about 2 minutes.

To assemble, place one cake layer in the roaster. Cover with half of the white chocolate coconut icing. Repeat with the second cake layer and the remaining icing. Top with the flaked coconut. Refrigerate for at least 1 hour. Slice and serve.

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Reviews

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