

# **Fresh Coconut Cake**

\*\*\*PREPARE WHITE LAYERS -COOL PG. 51

**BUTTERCREAM ICING:** 1 STICK ROOM TEMP.  
BUTTER CREAMED WITH 3/4 CUP CREAM OF  
COCONUT. ADD TSP. VANILLA AND 4 CUPS  
POWDERED SUGAR MIX UNTIL CREAMY.

Cream of coconut will have hard layer of grease on top.  
Mix well before adding to butter cream.

## **Coconut Filling and Topping:**

**6-8 OZ. PACKS FRESH FROZEN COCONUT**  
**3/4 CUP LUKEWARM WATER**  
**1/2 CUP CREAM OF COCONUT**

Mix filling ingredients. Should be a little soggy.

Split cake layers in half. Put thin layer of butter cream  
then a layer of coconut filling between each cake layer.  
Ice outside of cake with buttercream. Cover entire cake  
with remaining coconut filling.

This cake is better after sitting in refrigerator for 2-3  
days.

**Caution:** Fresh coconut sours, you cannot thaw in the  
microwave. Store cake in refrigerator.

**Note:** Fresh frozen coconut is usually found in the  
freezer section of grocery near frozen fruit and pie  
crusts.