

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.

Butter Cream Icing

2 STICKS SALTED BUTTER (ROOM TEMP.)

4 1/2 CUP POWDERED SUGAR

2 TSP. VANILLA

DASH OF SALT

1 1/2 TBSP. CREAM (EVAPORATED MILK)

In a stand mixer add butter and mix on medium speed until creamy. Slowly add 2 cups of sugar. Add cream and vanilla. Finish adding sugar. Add a dash of salt.

PEANUT BUTTER-BUTTER CREAM: Add 1/2 cup of peanut butter to the icing.

PENNA COLADA BUTTER CREAM: Add 1 cup of toasted coconut and 2 tsp. of rum flavoring and 1 cup of crushed pineapple drained and omit the cream. Add ½ more cups of powdered sugar.

COCONUT BUTTER CREAM: Add 1/2 cup of cream of coconut to the icing and only add 1 1/2 sticks of butter.

CHOCOLATE BUTTER CREAM: Whisk 1/2 cup cocoa with the powdered sugar before adding sugar to mixing bowl.

White Cake Layers “Mamas”

1 STICK SALTED BUTTER (ROOM TEMP)

1/2 CUP SHORTENING

1 3/4 CUP GRANULATED SUGAR

6 EGG WHITES

1/2 TSP. SALT

2 TSP. BAKING POWDER

1/2 TSP. BAKING SODA

2 1/2 CUPS ALL-PURPOSE FLOUR

1 1/2 CUPS BUTTERMILK

2 TSP. VANILLA FLAVORING

Preheat oven 325 degrees. Mix butter and shortening until creamy. Add sugar and mix-add egg whites. Add salt, baking powder, and soda. Add flour 1/2 cup at a time alternating with milk then add vanilla. Mix 2 minutes on low speed.

Pour into well-greased cake pans. If using round pans use 3 pans. If you only have two pans, reserve 1 cup of the batter. (too much batter for 2 rounds) Bake until set about 30-35 minutes. Watch close at end and take out when toothpick comes out clean.

“This is a white cake layer that is good to use for the fresh coconut cake. If you use it for the coconut and want to make lemon curd you can use the 6 egg yellows in the curd.” Tammy

- Can substitute buttermilk for ½ cup water and 1 cup evaporated milk!