

SUMMER HOUSE™

Coconut Cake

Yield: 1 cake, 14 servings



EQUIPMENT NEEDED

(3) 8-inch round cake pans
Mixer (hand or stand)
Rubber spatula
Cooling rack
Mixing bowls

INGREDIENTS

COCONUT CAKE

2½ cups all-purpose flour
2 tsp. baking powder
½ tsp. baking soda
1 tsp. salt
¾ cup unsalted butter
1⅓ cups granulated sugar
5 large egg whites, at room temp
½ cup sour cream, at room temp
2 tsp. pure vanilla extract
1 tsp. coconut extract
1 cup buttermilk
1 cup sweetened shredded coconut

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METHOD

CAKE

1. Preheat the oven to 350°F.
2. Grease three 8-inch cake pans and place a round of parchment paper in the bottom of each one, greasing the parchment, too.

Chef's tip: This will help the cake pop out easily!

3. In a medium bowl, whisk together all dry ingredients (cake flour, baking powder, baking soda, salt) and set aside.
4. In a large bowl, prepare the batter:
 - A. Beat softened butter and sugar together on medium-high speed until smooth and creamy (about 2 minutes), scraping down the sides occasionally with a spatula to make sure everything mixes evenly.
 - B. Add the egg whites, then mix in the sour cream, vanilla extract, and coconut extract.

Chef's Note: The mix might look a bit lumpy or curdled –that's normal!

5. With your mixer on low, slowly add the dry ingredients from earlier into the batter, followed by the buttermilk. Mix just until combined, then stir in the shredded coconut by hand and make sure there aren't any lumps of butter hiding in the bottom. The batter should be slightly thick.

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FROSTING

- 1 cup butter
- 8 oz. cream cheese
- 5 cups confectioners' sugar
- ½ tsp. vanilla extract
- ½ tsp. coconut extract
- ⅛ tsp. salt
- 2 cups sweetened shredded coconut

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6. Divide the batter evenly between the three prepared cake pans.
7. Bake for 21-24 minutes, or until a toothpick in the center comes out clean.
8. Let the cakes cool in the pans on a wire rack for about 1 hour, then carefully remove them from the pans and let them finish cooling directly on the rack. The cakes must be completely cool before frosting.

FROSTING

1. In a large bowl, beat together butter and cream cheese until smooth and creamy (about 2 minutes).
2. With the mixer on low, slowly add the powdered sugar, vanilla, coconut extract, and a pinch of salt.
3. Once everything is added, crank the mixer to high and beat for 3 minutes until fluffy.

Chef's Tip: Adjust as needed with these guidelines:

- i. Add more sugar if it's too soft
- ii. Add salt if it's too sweet

ASSEMBLE THE COCONUT CAKE

1. If your cakes have domed, use a serrated knife to level the tops of them.
2. Place one cake layer on your cake stand or plate.
3. Spread about 1 cup of frosting over the top, then repeat with the second layer.
4. Add the third cake layer on top, and frost the top and sides with the remaining frosting.

Chef's Tip: Use an icing spatula or even a butter knife for spreading. A bench scrape can also help you smooth the sides if you have one.

5. Gently press shredded coconut onto the top and sides of the cake—it's okay if it gets messy!



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6. Pop the cake in the fridge for at least 20 minutes before slicing. This will help the cake hold its shape while you cut.
7. Cover any leftover cake tightly and store it in the fridge for up to 5 days. Enjoy chilled or let it sit at room temperature for a bit before serving!

