

Coconut Cake

Servings: 12

Source: Ina Garten Barefoot Contessa (Food Network) Episode IG0806

Ingredients

- ¾ lbs. Unsalted Butter, Room Temp + For Greasing Pan
- 2 cups Sugar
- 5 large Eggs, Room Temperature
- 1½ teaspoons Vanilla Extract
- 1½ teaspoons Almond Extract
- 3 cups Flour
- 1 teaspoon Baking Powder
- ½ teaspoon Baking Soda
- ½ teaspoon Kosher Salt
- 1 cup Buttermilk
- 4 ounces Sweetened shredded Coconut
- 1 lb. Cream Cheese, Room Temperature
- ½ lb. Unsalted Butter, Room Temperature
- ¾ teaspoons Vanilla Extract
- ¼ teaspoon Almond Extract
- 1 lb. Powdered Sugar, Sifted
- 6 ounces Sweetened Shredded Coconut

Method

Preheat the oven to 350°F Grease 2 (9-inch) round cake pans, then line them with parchment paper. Grease them again and dust lightly with flour.

In bowl of electric mixer fitted with a paddle attachment, cream butter and sugar on medium-high for 3 to 5 minutes, until light yellow and fluffy. Crack the eggs into a small bowl. With mixer on medium, add the eggs 1 at a time, scraping down the bowl once during mixing. Add vanilla and almond and mix well. Mixture might look curdled; don't be concerned.

In separate bowl, sift together the flour, baking powder, baking soda and salt. With mixer on low, alternately add the dry ingredients and the milk to the batter in 3 parts, beginning and ending with dry ingredients. Mix until just combined. Fold in the 4 oz coconut with a rubber spatula.

Pour the batter evenly into the 2 pans and smooth the top with a knife. Bake in the center of the oven for 45 to 55 min, until the tops are browned and a cake tester comes out clean. Cool on a baking rack for 30 minutes, then turn the cakes out onto a baking rack to finish cooling.

For the frosting, in the bowl of an electric mixer fitted with a paddle attachment, combine the cream cheese, butter, vanilla and almond extract on low speed. Add the confectioners' sugar and mix until just smooth (don't whip!).

To assemble, place 1 layer on a flat serving plate, top side down, and spread with frosting. Place the second layer on top, top side up, and frost the top and sides. To decorate the cake, sprinkle the top with coconut and lightly press more coconut onto the sides. Serve at room temperature.

Notes

I think I should have paid attention to the “do not whip” the frosting. It was fine but maybe too buttery.

Variation: I split the cake layers in half horizontally, put frosting between two layers and lemon curd in the the middle between layers 2 and 3. Nice, sharp contrast.

This is the most luscious cake batter ever!