

Coconut Layered Cake

Be ready to hit cake heaven with these layers of tropical coconut and whipped cream frosting. This recipe is sure to become a favorite with the crowd at any time of the year.

Makes 8-12 servings

Ingredients

Cake

Butter and flour for the baking pans

3 cups all-purpose flour

½ teaspoon salt

2 ²/₃ cups sugar

1 ½ cups unsalted butter, softened

1 cup milk

2 teaspoons baking powder

1 teaspoon vanilla extract

5 large eggs

³/₄ cup sweetened shredded coconut (6 ounces)

Whipped cream frosting

¼ cup powdered sugar

2 cups whipping cream

½ cup coconut flakes

1 teaspoon coconut extract

1 teaspoon vanilla extract

Topping

1 cup sweetened shredded coconut, more if needed

Directions

1. Preheat the oven to 400°F. Butter and flour 4 (8-inch) round cake pans.
2. Beat the flour, sugar, butter, milk, baking powder, and salt together at medium speed with an electric mixer until well blended.
3. Add the extracts and blend well.
4. Gradually start adding the eggs, one at a time, beating until all the ingredients are blended.

5. Stir in the $\frac{3}{4}$ cup of shredded coconut and pour the batter into the prepared 4 cake pans.
6. Bake the cakes for 20 minutes, and then cool on wire racks 10 minutes before removing them from the pans.
7. Reduce the oven temperature to 350°F and bake the 1 cup of shredded coconut in a single layer in a shallow pan, for 10 minutes or until toasted, stirring 2 or 3 times. Set the toasted coconut aside.
8. Beat whipping cream on high speed until foamy, and slowly add the $\frac{1}{2}$ cup of shredded coconut and vanilla extracts, and powdered sugar. continue beating the mixture until soft peaks start to form.
9. When the cakes have cooled completely, spread the whipped cream frosting between the layers.
10. Spread the remaining frosting on the top and sides of the cake, and carefully press the shredded coconut into the frosting.
11. Keep chilled until ready to serve.

Recipe is taken from Louise Davidson's cookbook [Soulful Southern Cooking: Favorite Southern Comfort Food Recipes](#).

