

# CLASSIC COCONUT CAKE

*from Southern Living*

## INGREDIENTS

### COCONUT CAKE

3 cups all-purpose flour  
1 tsp. baking powder  
½ tsp. salt  
2 2/3 cups sugar  
1 cup shortening  
½ cup butter, softened  
1 cup milk  
2 tsp. coconut extract  
5 large eggs  
1 (6-oz.) package frozen flaked coconut, thawed  
coconut shavings, for garnish

### COCONUT FILLING

1 cup sugar  
2 Tbs. all-purpose flour  
1 cup milk  
2 large eggs, lightly beaten  
1 (6-oz.) package frozen flaked coconut, thawed  
½ tsp. vanilla extract  
½ tsp. coconut extract

### WHIPPED CREAM FROSTING

1 ½ cups heavy cream  
3 Tbs powdered sugar  
1 ½ Tsp coconut extract



*Color the frosting green like grass and add jelly beans to decorate for Easter.*

## DIRECTIONS

### MAKE THE COCONUT CAKE

*Preheat oven to 400°F. Grease and flour 4 (9-inch) round cake pans.*

Beat first 7 ingredients at medium speed with an electric mixer until well blended. Add extract, beating well. Add eggs, 1 at a time, beating until blended after each addition. Stir in flaked coconut. Pour batter into prepared pans.

Bake at 400°F for 20 minutes or until a wooden pick inserted in center comes out clean. Let cool in pans on wire racks 10 minutes. Remove from pans to wire racks, and cool completely (about 1 hour).

Meanwhile, reduce oven temperature to 350°F. Arrange coconut shavings in a single layer in a shallow pan. Bake, stirring occasionally, 8 to 10 minutes or until toasted.

### MAKE THE COCONUT FILLING

Cook first 4 ingredients in a large saucepan over medium-low heat, whisking constantly, 12 to 15 minutes or until thickened and bubbly. Remove from heat, and stir in coconut and extracts. Let cool completely (about 30 minutes).

### MAKE THE WHIPPED CREAM FROSTING

Beat all ingredients at high speed with an electric mixer until stiff peaks form.

### ASSEMBLE:

Spread Coconut Filling between layers of cake, leaving a 1-inch border. Spread Whipped Cream Frosting on top and sides of cake. Sprinkle toasted coconut on top of cake, pressing gently to adhere.