

toasted coconut rum cake

Prep time

30 mins

Cook time

1 hour

Total time

1 hour 30 mins

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Recipe type: Cakes

Serves: 12



Ingredients

- 3 cups all-purpose flour
- 3.4oz box instant vanilla pudding mix
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup {1 stick} unsalted butter, room temperature
- ½ cup coconut oil
- ½ cup vegetable oil
- 1½ cups sugar
- 4 large eggs
- 1 teaspoons coconut extract
- ½ cup coconut rum
- ½ cup sweetened shredded coconut
- *for the glaze*
- ½ cup (1 stick) butter
- 1 cup sugar
- ½ cup coconut rum

Instructions

1. First, toast the coconut. Turn broiler on to 400F. Line a baking pan with foil, and spread shredded coconut out in a single layer. Place in oven and toast, stirring often, until golden brown. Let cool slightly, then using a food processor, pulse until it's as fine as it will get. Set aside.
2. Preheat oven to 350F. Spray a bundt pan with baking spray {the type with flour in it}, or butter and flour by hand. Set aside.
3. In a medium bowl, mix together flour, pudding mix, toasted coconut, baking powder, baking soda, and salt.
4. In the bowl of a stand mixer, beat together the butter, coconut oil, and sugar until light and fluffy (2-3 min). Add in the vegetable oil, coconut extract, and rum. Add in the eggs, one at a time, beating until well combined.
5. Finally, add in the flour and mix until dough forms. Pour into prepared bundt pan.
6. Bake for 55-60 minutes until cake tester comes out clean. Let cool slightly then invert onto serving platter. Next, make the glaze.
7. In a small saucepan combine butter, sugar, and rum over medium heat just until sugar dissolves and glaze is smooth. If you cook it too long, the rum will evaporate out.
8. Using a pastry brush {or spoon}, soak the cake with the glaze. Serve and enjoy!

Recipe by The Baking Fairy at <https://www.thebakingfairy.net/2018/05/toasted-coconut-rum-cake/>