

Blueberry Coconut Cake



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Three layers of moist coconut sponge studded with juicy blueberries, layered with creamy coconut buttercream and filled with gooey blueberry jam. For this recipe you won't need any eggs or any dairy, and the best part is it's super simple to make!

Ingredients

Sponge

- 300g self rising flour
- 80g desiccated coconut
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 200g light brown sugar
- 360ml coconut milk (from a carton not a can)
- 1 tsp apple cider vinegar
- 100g coconut yoghurt
- 100g oil (vegetable or light olive oil)
- 200g blueberries tossed in flour

Blueberry Jam

- 300g blueberries, fresh or frozen
- 50ml water
- 3 tbsp sugar
- 3 tbsp cornflour

Instructions

1. Start by making the blueberry jam.
2. In a small saucepan combine the water and cornflour. Add in the blueberries and sugar then bring to a gentle simmer, gently crush the blueberries.
3. Remove from the heat and transfer to a jar. Pop this into the fridge to thicken and cool.
4. Preheat the oven to 170 C Fan.
5. Line and lightly grease 3 x 6 inch pans.
6. Mix together milk and vinegar then add in the remaining wet ingredients.
7. Using a sieve, sift in the dry ingredients then fold through the blueberries.
8. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
9. Pour the batter into the tin and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
10. Whilst the sponge is cooling, make the buttercream.

Buttercream

- 220g dairy / dairy free butter, room temp
- 420g powdered sugar
- 6 tsp coconut cream
- 1 tsp lilac food colouring (optional for colour)

11. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add in the coconut cream and beat until combined. Add the powdered sugar bit by bit, scraping down the bowl, and paddle between intervals. Mix on low until fully incorporated.

12. Assemble the cake by layering the buttercream and the jam.

Notes

All ingredients at room temp unless otherwise stated.

