

Snow White Coconut Cake

By Eileen Gray

Prep Time: 60 min | **Cook Time:** 35 min | **Total Time:** 95 min

Calories: 523 kcal | **Servings:** 16 servings | **Rating:** 4.64

Ingredients

- 7 oz sweetened coconut flakes
- 1 recipe Velvety White Cake (baked in two 8" pans and cooled to room temperature.)
- 3 oz granulated sugar (■ cup)
- 4 oz water (½ cup)
- 1 oz rum (2 tablespoons (optional))
- 4 oz unsweetened canned coconut milk (¼ cup)
- 2 ½ oz all purpose flour (½ cup)
- 12 oz sugar (1 ½ cups)
- ¼ teaspoon table salt
- 12 oz unsweetened canned coconut milk (1 ½ cups)
- 1 tablespoon vanilla extract
- 1 oz rum (2 tablespoons (optional))
- 12 oz unsalted butter (room temperature)



Instructions

1. Syrup
2. Combine 3 oz granulated sugar and 4 oz water in a small saucepan and heat over medium high heat until all the sugar is dissolved. Remove the syrup from the heat. Add 1 oz rum and 4 oz unsweetened canned coconut milk and cool to room temperature. The syrup can be made several days ahead and refrigerated
3. Make the frosting
4. Combine 2 ½ oz all purpose flour, 12 oz sugar and ¼ teaspoon table salt in a small saucepan, whisk to combine. Slowly whisk in 12 oz unsweetened canned coconut milk until smooth. Heat the mixture over medium low, whisking constantly, until it begins to boil.
5. Continue to cook and stir for 2-3 minutes until it thickens to a pudding-like texture. Immediately remove from the heat. Transfer to a small bowl, stir in 1 tablespoon vanilla extract and 1 oz rum, cool to room temperature.
6. Cream 12 oz unsalted butter until light and fluffy. Add the pudding, a tablespoon at a time, until completely incorporated. Switch to the whisk attachment and whip the buttercream until it's light and fluffy.
7. Assembly
8. Trim the browned edges and slice off the domed top of each cake layer. Split each cake in half horizontally so you have 4 layers.
9. Set aside one half of the frosting for icing the cake, use the rest of the frosting for filling the cake.
10. Place the first cake layer on the serving platter and brush generously with the coconut-rum syrup. Scoop ■ of the filling onto the layer and spread evenly. Repeat with the syrup and filling for the next 2 layers. Place the last layer on the cake and brush with syrup.
11. Use the reserved frosting to ice the cake with a thin "crumb coat", then refrigerate until firm. Use the remaining icing to frost the top and sides of the cake. Coat the entire top and sides of the cake with the coconut flakes.
12. Serve at room temperature. Leftovers should be refrigerated.

Nutrients

64 g carbs • 3 g protein • 29 g fat • 21 g sat fat • 46 mg cholesterol • 303 mg sodium • 2 g fiber • 46 g sugar