

Coconut Coconut Milk Cake

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

24

Description

This is a super moist and tasty coconut cake Growing up in Brazil this was a favorite amongst our circle of friends It is especially good with a cup of coffee on the side Ive converted a few of my anticonut family and friends into lovers of this cake Enjoy it plain or dress it up with your favorite glaze or frosting and toasted coconut

Ingredients

- - 2 cups white sugar - 1 cup butter
- softened - 4 eggs
- separated - 1 cup unsweetened shredded coconut - 2 cups all-purpose flour - 2 tablespoons baking powder
- 1 teaspoon salt - 1 (14 ounce) can coconut milk

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch cake pan. Beat sugar
2. butter
3. and egg yolks together in a bowl using an electric mixer until smooth and creamy; add shredded coconut. Whisk flour
4. baking powder
5. and salt together in a bowl. Stir creamed butter mixture
6. alternating with coconut milk
7. into flour mixture until batter is just mixed. Beat egg whites in a glass or metal bowl until until soft peaks form. Lift your beater or whisk straight up: the egg whites will form soft mounds rather than a sharp peak. Fold egg whites into batter. Pour batter into the prepared cake pan. Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean
8. about 45 minutes.