

Ina Garten's Coconut Cake: A Moist and Fluffy Dessert for Any Occasion

This coconut cake stands out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

2 cups all-purpose flour
1 ½ cups granulated sugar
¾ cup unsalted butter, softened
1 cup coconut milk
4 large eggs
1 tablespoon baking powder
1 teaspoon vanilla extract
1 ½ cups shredded coconut
8 oz cream cheese, softened
4 cups powdered sugar
1 teaspoon coconut extract

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease two 9-inch round cake pans.
2. In a large bowl, cream together the butter and sugar until light and fluffy.
3. Add the eggs one at a time, mixing well after each addition.
4. In a separate bowl, whisk together the flour and baking powder.
5. Gradually add the dry ingredients to the butter mixture, alternating with the coconut milk. Stir in the vanilla and shredded coconut.
6. Divide the batter evenly between the prepared pans and smooth the tops.
7. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
8. Let the cakes cool in the pans for 10 minutes before transferring to wire racks to cool completely.
9. For the frosting, beat the cream cheese until smooth, then gradually add the powdered sugar and coconut extract until well combined.
10. Once the cakes are completely cool, frost the top of one layer, place the second layer on top, and frost the top and sides of the cake.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ina-gartens-coconut-cake-a-moist-and-fluffy-dessert-for-any-occasion/>