

The Best Coconut Ricotta Cake Recipe - Moist, Light, and Irresistible

A Dreamy, Tropical-Inspired Dessert That Melts in Your Mouth



OVEN
350°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cake:

- 1 cup ricotta cheese
- 1 cup coconut cream
- $\frac{1}{2}$ cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- $\frac{1}{2}$ cup shredded coconut (sweetened or unsweetened)
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter, softened
- 3 large eggs
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

For the Coconut Ricotta Cream:

For Garnish:

Fresh fruit (berries, kiwi, or citrus slices work beautifully)

DIRECTIONS

1. Preheat your oven to 350°F (175°C). Grease and flour a 9-inch cake pan or line it with parchment paper.
2. Cream the butter and sugar in a large bowl until light and fluffy.
3. Add eggs one at a time, beating well after each addition. Stir in the vanilla extract.
4. In a separate bowl, whisk together flour, baking powder, salt, and shredded coconut.
5. Alternate adding dry ingredients and the ricotta-coconut cream mixture to the wet ingredients. Start and end with the dry mix. Stir gently until fully combined.
6. Pour the batter into your prepared pan and smooth the top.
7. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan before transferring to a wire rack.
8. Make the frosting by whipping together ricotta, coconut cream, powdered sugar, and vanilla until smooth and fluffy.
9. Once cool, frost the cake and top with fresh fruit.

SWAPS & NOTES

Ricotta Substitute: Use mascarpone or whole milk Greek yogurt for a richer or tangier profile.

Coconut Cream Tip: Use the thick part of canned coconut cream-chill the can and scoop off the top.

Fruit Flexibility: Strawberries, blueberries, kiwi, or mango add beautiful color and flavor.

Sweetness Adjustments: Taste the frosting before spreading-it's easy to tweak the sugar to your liking. ???

TIPS FOR SUCCESS

Don't overmix the batter-keep it gentle for the softest texture.

Let the cake cool completely before frosting or the topping may melt.

Chill your frosting ingredients ahead of time for a thicker whip. ?

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

Original recipe: <https://chefmaniac.com/the-best-coconut-ricotta-cake-recipe-moist-light-and-irresistible/>