

Strawberry Piña Colada Cake with Malibu Frosting - Tropical Dessert Goals

Strawberry Piña Colada with Malibu Frosting ???



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- ¾ cup shredded coconut
- 1 tsp baking powder
- ¾ tsp salt
- ¾ cup unsalted butter, softened
- ¾ cup coconut milk
- ¾ cup pineapple juice
- ... cup Malibu rum
- 2 large eggs
- 1 tsp vanilla extract
- ¾ cup fresh or frozen strawberries, pureed

For the Malibu Frosting:

- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- 2 tbsp Malibu rum
- 2 tbsp coconut cream (or coconut milk for a lighter texture)
- ... cup shredded coconut, for garnish (optional)
- Fresh strawberries, for garnish (optional)

DIRECTIONS

- 1. Preheat and Prep:** Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans or line with parchment paper.
- 2. Mix the Dry Ingredients:** In a large mixing bowl, whisk together flour, sugar, shredded coconut, baking powder, and salt.
- 3. Blend the Wet Ingredients:** In another bowl, beat together butter, coconut milk, pineapple juice, Malibu rum, eggs, and vanilla extract until smooth and creamy.
- 4. Combine & Fold:** Gradually add the wet ingredients to the dry, mixing until fully combined. Fold in the pureed strawberries gently to streak the batter with pink.
- 5. Bake:** Divide batter evenly between pans. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean. Cool cakes in pans for 10 minutes, then transfer to wire racks to cool completely.

SWAPS & NOTES

Substitute with coconut extract + a little extra pineapple juice.

Coconut cream vs milk: Cream makes a richer frosting; milk keeps it lighter.

Strawberries: Fresh or frozen both work-just thaw and puree.

Add-ins: Fold in crushed pineapple or diced strawberries for even more texture. ??? Instructions 1.

TIPS FOR SUCCESS

Use room temp ingredients for a smooth batter and fluffy frosting.

Chill the cake for easier slicing and prettier layers.

Brush cake layers with extra Malibu before frosting.

Add texture: Toast the shredded coconut before garnishing for a crunchy finish. ?

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

Original recipe: <https://chefmaniac.com/strawberry-pina-colada-cake-with-malibu-frosting-tropical-dessert-goals/>