

## Moist and Easy Coconut Cake with Coconut Frosting - A Tropical Dream

If you love soft, fluffy cakes with creamy frosting and a kiss of the tropics, this



OVEN  
**350°F**

TIME  
**4 min**

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### INGREDIENTS

For the Cake:

- 2  $\frac{3}{4}$  cups all-purpose flour
- 1 tablespoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1  $\frac{3}{4}$  cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon coconut extract
- 1 cup coconut or regular milk
- 1 cup sweetened shredded coconut

For the Frosting:

- 4 cups powdered sugar, sifted
- ... cup coconut or regular milk
- 1  $\frac{1}{2}$  cups sweetened shredded coconut (for topping)

### DIRECTIONS

- Step 1: Prep the Pans:** Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
- Step 2: Make the Cake Batter:** In a bowl, whisk together flour, baking powder, and salt. In another large bowl, beat softened butter and sugar until light and fluffy (about 3-4 minutes). Add eggs one at a time, beating after each. Mix in vanilla and coconut extracts.
- Step 3: Combine & Fold:** Alternately add flour mixture and coconut milk to the butter mixture, starting and ending with flour. Mix just until combined. Gently fold in 1 cup shredded coconut.
- Step 4: Bake:** Divide batter between the pans and smooth the tops. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean. Cool in pans 10 minutes, then turn out and cool completely.
- Step 5: Make the Frosting:** Beat butter until creamy. Gradually add powdered sugar. Add coconut milk, vanilla, and coconut extract. Beat until fluffy and spreadable.
- Step 6: Assemble the Cake:** Place one cake layer on a serving plate. Spread with frosting. Top with the second layer and frost the top and sides. Press shredded coconut all over the cake to finish.

### SWAPS & NOTES

Coconut Milk Options : Canned coconut milk adds richness, but refrigerated coconut milk or regular whole milk works too.

Flour Tip : Use cake flour for an even lighter crumb if

preferred.

Decorating Add-ins : Sprinkle toasted coconut on top for added texture and a hint of caramelized flavor.

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## TIPS FOR SUCCESS

Room Temperature Ingredients : Ensures smooth batter and even baking.

Don't Overmix : Just combine the flour and liquid to avoid a dense cake.

Press Coconut Gently : Use clean hands to gently press coconut into the frosting so it sticks beautifully.

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

Original recipe: <https://chefmaniac.com/moist-and-easy-coconut-cake-with-coconut-frosting-a-tropical-dream/>