

Moist and Nutty: Why This Coconut Pecan Cake is the Only Recipe You Need

2 cups (provides the structure).



OVEN
350°F

TIME
5 min

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INGREDIENTS

All-Purpose Flour: 2 cups (provides the structure).

Granulated Sugar: 1 $\frac{1}{2}$ cups for the perfect level of sweetness.

Baking Powder & Baking Soda: 1 tsp each to ensure a beautiful rise.

Salt: $\frac{1}{2}$ tsp to balance the sugars.

Unsalted Butter: $\frac{1}{2}$ cup (1 stick), softened to room temperature.

Buttermilk: 1 cup (the secret to a moist, tender crumb).

Large Eggs: 3 eggs to bind the batter.

Vanilla Extract: 1 tsp for that classic bakery aroma.

Sweetened Shredded Coconut: 1 cup.

Chopped Pecans: 1 cup (fresh is best!).

DIRECTIONS

1. Prepare Oven and Pan: Set your oven to 350°F (175°C). Grease and lightly flour a 9x13-inch baking dish. This ensures the cake releases easily and the edges get that perfect golden-brown finish.
2. Mix Dry Ingredients: In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. Whisking the dry ingredients first prevents any "clumps" of leavening agents in the finished cake.
3. Combine Wet Ingredients: In a separate bowl, beat the softened butter until smooth. Add the buttermilk, eggs, and vanilla extract. Don't worry if the mixture looks slightly curdled at this stage; the buttermilk and butter often separate a bit until the flour is added.
4. Form the Batter: Gently pour the wet mixture into the dry ingredients. Use a spatula or a hand mixer on low speed to stir just until combined. Pro Tip: Avoid overmixing! Overworking the flour develops gluten, which can make your cake tough instead of tender.
5. Add Coconut and Pecans: Fold the shredded coconut and chopped pecans into the batter using a spatula. Make sure they are distributed evenly so every slice is packed with texture.
6. Bake: Spread the batter into your prepared pan, smoothing the top with a spatula. Bake for 30-35 minutes. You'll know it's done when a toothpick inserted into the center comes out clean or with just a few moist crumbs.
7. Cool: Let the cake rest in the pan for about 10 minutes. This allows the structure to set. Transfer it to a wire rack to cool completely before slicing.

SWAPS & NOTES

Buttermilk Substitute: If you don't have buttermilk on hand, add 1 tablespoon of lemon juice or white vinegar to a cup of regular milk and let it sit for 5 minutes.

Toasted Pecans: For a deeper flavor, toast your pecans in a dry skillet for 3-5 minutes before adding them to the batter.

Coconut Variety: If you prefer a less sweet cake, you can use unsweetened shredded coconut, though I find the sweetened version helps with moisture.

If you are a true coconut lover, you might also enjoy these easy coconut macaroons.

TIPS FOR SUCCESS

Room Temp is Key: Ensure your eggs and buttermilk are at room temperature.

This helps the fats emulsify correctly, resulting in a smoother batter.

Don't Over-Bake: Start checking the cake at the 28-minute mark.

Every oven is different, and you want to pull it out the moment it's set to keep it moist.

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

Original recipe: <https://chefmaniac.com/moist-and-nutty-why-this-coconut-pecan-cake-is-the-only-recipe-you-need/>