

Coconut Cake Recipe with Fluffy Frosting and Sweet Coconut Topping

2 3/4 cups all-purpose flour



OVEN
350°F

TIME
25 to 30 min

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INGREDIENTS

For the cake:

- 2 3/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup butter, softened
- 1 3/4 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon coconut extract
- 1 cup coconut milk or regular milk
- 1 cup sweetened shredded coconut

For the frosting:

- 4 cups powdered sugar, sifted
- 1/4 cup coconut milk or regular milk
- 1 1/2 cups sweetened shredded coconut, for topping

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. Mix the dry ingredients: In a bowl, whisk together the flour, baking powder, and salt.
3. Cream the butter and sugar: In a large bowl, beat the softened butter and granulated sugar together until light and fluffy.
4. Add the eggs and extracts: Beat in the eggs one at a time. Then mix in the vanilla extract and coconut extract.
5. Add the flour and milk: Alternately add the flour mixture and the coconut milk, starting and ending with the flour. Mix just until combined.
6. Fold in the coconut: Gently fold in 1 cup of shredded coconut.
7. Bake the cakes: Divide the batter evenly between the prepared pans. Bake for 25 to 30 minutes, or until a toothpick inserted into the center comes out clean.
8. Cool completely: Let the cakes cool in the pans for about 10 minutes, then turn them out onto a wire rack to cool completely.

SWAPS & NOTES

Coconut milk gives the cake a slightly richer coconut flavor, but regular milk still works very well if that is what you have on hand.

Coconut extract is what really helps the cake taste like coconut cake instead of just vanilla cake with shredded

coconut mixed in, so it is worth including.

Sweetened shredded coconut is used both in the batter and on the outside of the cake.

It gives sweetness, texture, and that classic snowy coconut cake look.

TIPS FOR SUCCESS

Do not overmix the batter once the flour goes in.

Mix just until combined so the cake stays tender.

Let the cake layers cool completely before frosting.

Warm cake will make the frosting slide and melt.

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

Original recipe: <https://chefmaniac.com/coconut-cake-recipe-with-fluffy-frosting-and-sweet-coconut-topping/>