

Fluffy & Moist Coconut Cake

An ultra-moist, soft, and fluffy coconut cake with bold coconut flavor, finished with a silky coconut cream cheese buttercream.

Ingredients

- cake flour
- butter (room temperature)
- granulated sugar
- egg whites (room temperature)
- sour cream (room temperature)
- canned coconut milk
- coconut extract
- sweetened shredded coconut (pulsed to smaller shreds (optional))
- cream cheese (room temperature)
- confectioners' sugar

Instructions

1. Whisk the dry ingredients together in one bowl (see full ingredient list on the original page).
 2. In a separate bowl or mixer, cream the butter and sugar together until light and fluffy.
 3. Add the egg whites, sour cream, and coconut extract to the creamed mixture; mix until combined (all at room temperature for best emulsification).
 4. Add the dry ingredients to the wet mixture, along with canned coconut milk, and mix until just combined.
 5. Fold in sweetened shredded/flaked coconut (pulse in a food processor first for smaller pieces, if desired).
 6. Divide the batter into prepared cake pans (or use as a Bundt cake, cupcakes, or sheet cake) and bake until a toothpick inserted in the center comes out clean. Cool cakes completely.
 7. Make the coconut cream cheese buttercream: Beat butter and cream cheese until smooth, gradually add confectioners' sugar, then blend in canned coconut milk and coconut extract until creamy and spreadable.
 8. Level cooled cake layers if needed. Add about 1 1/2 cups frosting between each layer, then apply a thin crumb coat around the sides and chill briefly.
 9. Apply the remaining frosting to the top and sides and smooth with a bench scraper or offset spatula.
 10. Optionally decorate with additional shredded coconut or piped buttercream roses. Keep cake chilled if transporting or in warm conditions.
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Tags: Cake, Coconut, Dessert, Cream Cheese Frosting, Spring, Easter

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