Published 8/14/2012

COCONUT CAKE with CHOCOLATE GANACHE FILLING

By Susie Iventosch

Cake

INGREDIENTS

1 cup unsalted butter (2 sticks)
1 and 3/4 cups granulated sugar
4 eggs
2 teaspoons vanilla extract
1 cup canned or bottled, sweetened cream of coconut (such as you'd use for Pina Coladas-can be found near cocktail mixers in the alcohol section of the store)
1 cup buttermilk (or milk with 1 teaspoon cider vinegar added)
2 and 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

DIRECTIONS

Sift together flour, baking powder, baking soda and salt and set aside.

In a large bowl, cream together butter and sugar until light and fluffy with an electric mixer. Add eggs, one at a time, beating well after each. Stir in vanilla and coconut cream.

On slow speed, beat in sifted dries alternately with milk, beginning and ending with dries.

Divide batter into two 9-inch cake pans that have been lined with waxed paper or well-greased.

Bake at 350 degrees for approximately 25 minutes, or until cake tester comes out clean. Cool cake, then wrap in plastic wrap and refrigerate until ready to frost.

Chocolate Ganache Filling

INGREDIENTS

12 ounces bittersweet chocolate
1/4 cup sweetened coconut cream
1/2 cup heavy cream

DIRECTIONS

Melt chocolate. Stir in coconut cream and heavy cream. Cool and set aside or refrigerate until ready to use. If ganache is too firm to spread, allow to set out or warm up slightly until spreading consistency when ready to use.

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