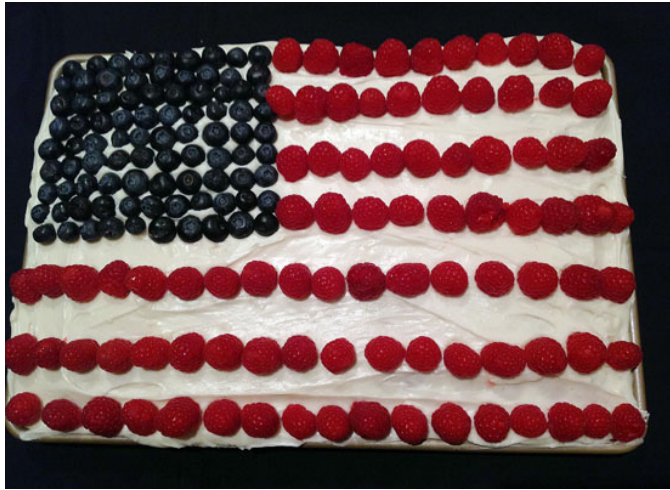


Published July 2nd, 2014

A Delicious Way to Celebrate Independence Day

By Susie Iventosch



This Coconut Flag Cake is sure to be a hit on the Fourth of July. Photo Susie Iventosch

My first order of business is to apologize for omitting the sugar in last week's apricot scone recipe! A reader notified me of the omission, but also said that she tried the recipe without sugar, and it was great, but she thought it would be even "greater" with a little bit of sugar. So, if you feel the same way, please add 1/4 cup granulated sugar to the dries before cutting in the butter!

With July 4th coming up this Friday, I think you will still have time to make this delicious cake for your festivities! Since most people have a "love" or "hate" relationship with coconut, I've used sweetened coconut cream for the flavor rather than flaked coconut. But, if you and yours love coconut, then you could certainly put flaked coconut on the frosting in the white stripes. This would make the white stripes stand out even more and give you the coconut texture as well as flavor!

Happy Birthday, America!!!

COCONUT FLAG CAKE with Cream Cheese Frosting, Raspberries & Blueberries

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 colodas - can be found near cocktail mixers in the alcohol section of the store ... Coco Lopez or Coco Real both work well)
 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

Preheat oven to 350 degrees. Spray a 10x15 jelly roll tin with cooking spray or line bottom of pan with parchment paper.

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 buttermilk, beginning and ending with dries.

Pour batter into prepared 10x15 jelly roll tin.

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.

Cream Cheese Frosting

INGREDIENTS

1 8-ounce package cream cheese at room temp
1/2 stick (4 tablespoons) butter, softened to room temp
1/4 cup sweetened cream of coconut
1/4 cup milk (may not need all of this)
4 cups powdered sugar
1 teaspoon vanilla

DIRECTIONS

In a large bowl, beat butter and cream cheese together with electric mixer until well blended. Add cream of coconut and vanilla. Add powdered sugar, 1 cup at a time, and beat until well mixed and fluffy. Add milk as needed to obtain good spreading consistency. If you go overboard on the milk, just add a little more powdered sugar! Spread over cooled cake and allow to sit for 5-10 minutes before decorating with berries.

Garnish

2 pints raspberries
1 pint blueberries

Rinse berries and thoroughly dry on paper towels.

Once frosting on cake is set, arrange blueberries in the upper left corner of the cake to make the stars. Make 7 rows of raspberries for the stripes, with the frosting in between the rows for the white stripes.

Refrigerate until ready to serve.

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