

Chorale Children's Choirs & Programs
25 years 2023-2024
General \$30 now \$25!
Student: \$10

Cantare

IT TAKES A VILLAGE
Chorale, Nova, Youth Alumni, Honor Choir, Music Stars

Sat. May 18, 2024 | 7:30pm
Walnut Creek Presbyterian Church

Sun. May 19, 2024 | 4:00pm
Skyline High School Auditorium

cantareconvivo.org | ph: 510.836.0789

Delicious coconut cake with strawberry roses

By Susie Iventosch

This fabulous and delicious coconut cake is easy to make and even easier to eat! We love this moist and flavorful cake with marshmallow buttercream frosting and can't think of a better dessert for Mother's Day this year! With fresh strawberries coming into season, top your cake with beautiful strawberry roses and you'll have a masterpiece to serve to your mom!

This coconut cake project has been a lot of fun and so rewarding. It all started with a delightful email from one of our Lamorinda Weekly readers. Ginny Paulsen (Lafayette) emailed to say how much she enjoyed the "Favorite Chocolate Cake" we published in our Feb. 28 issue. She loved how easy it was to make and wondered if the recipe could trans-

late into a vanilla or coconut version. That was such a great question, and one I'd never pondered. We've been making this chocolate cake as our "go-to" chocolate cake for almost 20 years, but somehow, the thought of making it any other flavor never occurred to me. However, being a huge coconut lover, it sounded like a genius idea to me!

I told Ginny that I'd be happy to give it a shot, and my family is so happy I did! It turned out to be a remarkably simple switch of just a few ingredients and voila, we had a new family favorite. We use canned coconut milk, coconut extract, and coconut flour in the cake batter to give the cake an intense coconut flavor. You can cover the frosting with flaked coconut,



Coconut Cake Photos Susie Iventosch

Ingredients

Coconut Cake

- 3 cups all-purpose flour
- 2 cups granulated sugar
- 1/2 cup coconut flour (Bob's Red Mill packages this)
- 2 tsp. baking soda
- 1 tsp. salt
- 1 cup cold water
- 1 cup canned coconut milk
- 1 cup canola oil
- 1/2 tsp. cider vinegar
- 1 tsp. vanilla extract
- 1 tsp. coconut extract
- 1 cup bittersweet chocolate chips (optional)

Marshmallow Buttercream Frosting

- 8 oz. unsalted butter (1 cup), softened to room temp
- 7 oz. marshmallow cream (like Kraft's Jet Puffed)
- 3-4 cups powdered sugar
- 1 tsp. coconut extract
- 1 tsp. vanilla powder or vanilla extract
- 1/4 cup milk or coconut milk (you may not use all of this)

Strawberry Roses

- 7-8 fresh strawberries

DIRECTIONS

Coconut Cake

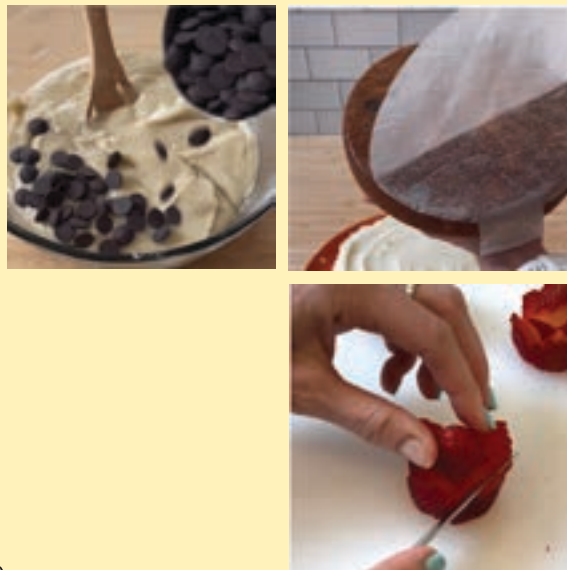
Preheat oven to 350 F. Line two 8-inch cake pans with parchment paper. Spray the paper and the sides of the pan with cooking spray. Place all dries for cake in a large mixing bowl and blend well with a wire whisk. In a large measuring cup, mix oil, water, coconut milk, vanilla, and coconut extract and add to dries, mixing thoroughly with a whisk or wooden spoon. Stir in chocolate chips if you plan to add them. Divide batter evenly among the two cake pans. Bake for about 40 minutes, or until the cake tester comes out clean. Cool completely and remove from the pan. Place one layer on your cake platter and spread half of the frosting on top. Place the second cake layer on top of the first and spread the remaining frosting to cover the top of the cake. Arrange strawberry roses on top of the cake and add a few leaves here and there. If your strawberry leaves are in decent shape, use those, otherwise you can substitute with basil or mint leaves.

Frosting

Place softened butter in a large mixing bowl. Beat until creamy with an electric beater. Add marshmallow cream and beat until well integrated, scraping down the sides of the bowl as you go. Add coconut extract and vanilla powder. Beat well. Add powdered sugar, one cup at a time beating well after each addition until you reach the desired spreading consistency. Add a little bit of milk as needed for consistency. Reserve 1/4 cup powdered sugar for the last addition in case you've added too much milk.

Strawberry Roses

Using a paring knife, cut off the stem of the strawberry. Place the strawberry on its flat surface. Next, make four vertical cuts on the outer edge, leaving about 1/2-inch until the bottom of the berry. Gently push these cut pieces outward from the center of the berry. Make four more cuts in between and a little bit higher than the original cuts. Continue in this fashion until you reach the top of the berry. Gently push all cut "rose" petals outward to make it look like a rose. See video links in the INFO BOX for a more visual description.



but you really don't have to. Since some people love the flavor of coconut, but cannot stand the texture, this cake is a perfect choice for them.

If you're a coconut and chocolate fan, try adding dark chocolate chips to the cake batter before baking. This will make the chocolate lovers in your life so happy. I love it either way, with or without chocolate chips, but it's always nice to have options and the more chocolate and coconut options in life the better in my book!

We like to frost this

cake naked, (meaning only between layers and on top) so you only need one recipe of the frosting, but if you like to cover the entire cake, consider doubling the frosting recipe. You can also split the layers, to have four cake layers and four frosting layers. If you want to do that, simply cut the layers in half horizontally with a long bread knife and frost in between each half layer and on top. And, according to Ginny, this recipe makes 30 regular sized cupcakes — some for now, and some for later!

INFO BOX – here are a couple of instructional videos for making strawberry roses in two different styles:
<https://youtu.be/iE3gAXC3ZbM?si=mFm8Q3kV8CwIdNF2>
<https://youtu.be/Wopj8GXuTGg?si=V3xLk1KQCTInP9kf>



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977. Or visit <https://treksandbites.com>

'Bon Jour Switzerland': a spring comedy opens in Orinda

By Sophie Braccini



Image provided

Bon Jour Switzerland is a funny, quirky, and gently ironic Swiss comedy that the International Film Showcase (IFS) is bringing to Lamorinda for a welcome moment of light entertainment.

Switzerland has four languages: German, French, Italian, and Romansh (At this time about 60% of Swiss speak German, 22% French, 8% Italian and 1% Romansh). The starting fictional idea of 'Bon Jour Switzerland', is that a charismatic politician is sponsoring a referendum that will make Switzerland a one language country. Each citizen decides to either accept or

reject the idea, and votes for which language will be the one. The results are unexpected and send the country in a state of panic: the Swiss have accepted the principle of a one language country and the language chosen is French. The German speaking Swiss are in crisis - some want to rebel while others try to immigrate to Germany, but reluctantly most start to learn French. The real resistance will come from the Italian speaking part of Switzerland, the Ticino, that threatens to secede from the Federation.

Walter Egli, 56 years old, works for the Federal

police force that has to make sure that the language transition goes smoothly. Even if he does not speak much French himself, he is sent to Ticino undercover with a French speaking colleague to neutralize the Italian rebellion. Of course, nothing will go as anticipated.

Director Peter Luisi's unique idea is the opportunity to paint gently ironic portraits of each of the Swiss communities. The French are arrogant, the German are disciplined and fastidious, the Italians are ready to become revolutionaries. The caricatures are funny and never mean - the film looks at the country quirkiness with an amused and affectionate gaze.

'Bon Schurr Ticino' (the original title) nicely presents the unique plurality of Swiss language - where it is not always easy to communicate, but where people manage to understand each other anyway.

Beat Schlatter as Egli is an endearing actor who creates a slightly clumsy and bear-like character that still manages to have a certain charm. His colleague Jonas is played by Vincent Kucholl, a good looking comedian who visibly had a blast playing this second rate James Bond character. And of course this is Switzerland, so the gorgeous scenery adds to the pleasure of watching the movie on the big screen.

As Efi Lubliner, the co-leader of the IFS notes it, it is difficult to find good comedies. This one is never vulgar and does not take itself seriously. It is definitely a light and family-friendly film to simply have a jolly good time at the movies. 'Bon Shuur Ticino' was released in Switzerland in 2023 and was a big success with all of its communities. It will open in Orinda on May 10 for at least a week. Tickets at Orindamovies.com

When I say "good," you say "neighbor."

Mike Rosa
Agent
925-376-2244
Insurance Lic. #: 0F45583
346 Rheem Blvd., Suite 106
Moraga
P097314.1

Now that's teamwork.
CALL FOR A QUOTE 24/7

State Farm
State Farm Home Office, Bloomington, IL

YOUR SMILE IS EVERYTHING

Mary H. Smith D.D.S.
A Professional Corporation
Family & Cosmetic Dentistry

Proudly serving the Lamorinda community for over 26 years. We always welcome new patients. Our office delivers the highest quality and service. Consults are always complementary.

Come visit our brand new State of the Art office.
1 Bates Blvd. Ste. 210, Orinda, 925.254.0824