



Pumpkin Coconut Cake

Ingredients:

1 cup (250 mL) coconut oil, melted but not hot
2 cups (500 mL) brilliant yellow sugar
4 eggs yolks
2 teaspoon (10 mL) vanilla
3 1/2 cups (875 mL) all-purpose flour
2 teaspoons (10 mL) baking powder
1 1/4 teaspoons (6.25 mL) baking soda
1 teaspoon (5 mL) salt
1 Tablespoon (15 mL) ground cinnamon
1 cup (150 mL) shredded unsweetened coconut
2 cups (500 mL) canned pumpkin puree
1/2 cup (125 mL) buttermilk
4 egg whites

Directions:

1. Prepare 3 9-inch round cake pans by spraying them with cooking spray, and also lining the bottom with a piece of parchment paper.
2. Heat oven to 350 degrees F.
3. Using a stand mixer or electric beaters, beat the coconut oil with the brilliant yellow sugar until really well mixed. Add the eggs yolks one at a time, beating well after each addition and scraping down sides of the bowl as necessary. Beat in the vanilla.
4. In a medium size bowl, combine the flour with the with the baking powder, baking soda, salt, cinnamon and coconut. Stir together until well mixed.
5. In another bowl stir together the pumpkin puree with the buttermilk.
6. In yet another bowl, beat the egg whites until medium peaks form.
7. Add one third of the flour mixture into the bowl with the oil, sugar and egg yolks, mixing well. Then add in one half of the pumpkin/buttermilk mixture, mixing well. Continue to alternate the flour with the pumpkin, mixing well after each addition.
8. With a spatula, blend one third of the beaten eggs whites into the pumpkin batter. Then fold in the remaining beaten eggs whites.
9. Divide batter between the three prepared pans, smoothing the tops of the cakes with your spatula.
10. Bake in hot oven for approximately 25 minutes, or until toothpick comes out clean and top of the cake springs back when lightly pressed.
11. Cool in pans on racks for 10 minutes, then remove from pans and cool completely.
12. Make ahead – cakes can be made 1 day ahead, cooled then wrapped in plastic wrap. Or they can be frozen for up to a week.

Coconut Walnut Filling

Ingredients:

- 1 can (300 mL) sweetened condensed milk
- 2/3 cup (160 mL) butter
- 1 Tablespoon (15 mL) vanilla
- 2 egg yolks
- 1 cup (250 mL) unsweetened coconut, toasted
- 1 cups (250 mL) chopped walnuts, toasted

Directions:

1. In a heavy bottom saucepan, combine the sweetened condensed milk with the butter. Set the pan over LOW heat, stir with a wooden spoon until the butter has melted and they are well mixed. Remove from heat, stir in vanilla.
2. Whisk the egg yolks in a small bowl. Add some of the warm butter/sweetened condensed milk mixture into the eggs yolks, whisk thoroughly.
3. Return pan to heat, and whisk the egg yolk mixture into the warm butter mixture.
4. Cook, stirring constantly over low to medium heat, for about 10 minutes or so. The mixture will become thicker, and coat the back of a wooden spoon fairly thickly. Remove from heat and stir in the toasted coconut and walnuts. Scrape into a bowl, refrigerate until thoroughly chilled.
5. Make ahead: this can be made up to two days ahead. Just cover it with plastic wrap once it has cooled, and refrigerate.

Cream Cheese Icing

Ingredients:

- 1/2 cup (125 mL) plain cream cheese, room temperature
- 1/2 cup (125 mL) butter, room temperature
- 4 cups (1 L) icing sugar, sifted
- 1 teaspoon (5 mL) vanilla
- 2 cups (500 mL) unsweetened coconut, toasted

Directions:

1. With an electric mixer, beat the cream cheese with the butter until well mixed and fluffy. Gradually beat in the icing sugar until the icing is smooth and spreadable consistency. Beat in the vanilla.

To assemble the cake:

1. Place one of the cake layers on the desired serving plate. Place strips of wax paper on the plate to keep it clean while you decorate.
2. Scoop one half of the chilled filling onto the top of the cake layer that is on the plate. Spread out the filling, not quite to the edge.
3. Top with another cake layer, the remainder of the filling, and the final cake layer.
4. Ice the cake all over with the cream cheese icing.
5. Sprinkle the toasted coconut onto the icing as evenly as you can. I sort of throw it at the sides of the cake, do whatever works best for you.
6. Once the cake has been iced and decorated with coconut, place it in the refrigerator until about 20 minutes before serving. It's nice for the icing to firm up a bit before serving.
7. Make ahead: the whole cake can be assembled up to one day before serving.

Recipe created by Christine for bestnewbookclub.com