Coconut Cake with Lemon Curd Filling
Serves 12

Lemon Curd:
- 3 large eggs, at room temperature
- 80 ml freshly squeezed lemon juice (about 2-3 lemons)
- 1 T finely shredded lemon zest
- 150 g granulated white sugar
- 55 g butter, at room temperature and cut into small pieces

Buttermilk Cake:
- 325 g all purpose flour
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 225 g unsalted butter, at room temperature
- 350 g granulated white sugar
- 4 large eggs, at room temperature
- 1 tsp pure vanilla extract
- 240 ml buttermilk, at room temperature

Frosting:
- 3 large egg whites, at room temperature
- 300 g granulated white sugar
- 60 ml cold water
- 1 T light corn syrup
- ¼ teaspoon cream of tartar
- 1 tsp vanilla extract

Garnish:
- 150 g dried coconut (shredded or flaked)

Lemon Curd:
1. In a stainless steel bowl, placed over a saucepan of simmering water, whisk together the **eggs**, **sugar**, and **lemon juice**. Cook, stirring constantly (to prevent it from curdling), until the mixture becomes thick (like sour cream or yogurt) (**71ºC**). (Takes **about 10 minutes**.).
2. Remove from heat and, if needed, immediately pour through a fine strainer to remove any lumps.
3. Stir or whisk the **butter** and **lemon zest** into the lemon curd. The lemon curd will continue to thicken as it cools.
4. Cover immediately (so a skin doesn't form) and refrigerate until cold. The lemon curd can be made several days (up to a week) in advance.

Buttermilk Cake:
1. Preheat oven to **180⁰C**.
2. **Butter** and **flour** two - 23 x 5 cm cake pans, and line the bottoms with parchment paper.
3. In a mixing bowl sift or whisk together the **flour**, **baking powder**, **baking soda**, and **salt**.
4. In bowl of electric mixer, beat the **butter** until soft (**about 1-2 minutes**).
5. Gradually add the **sugar** and beat until light and fluffy (**about 3 minutes**).
6. Add the **eggs**, one at a time, beating well after each addition. Scrape down the sides of the bowl.
7. Add the **vanilla** extract and beat until combined.
8. With the mixer on low speed, alternately add the **flour mixture** (in three additions) and **buttermilk** (in two additions), beginning and ending with the flour.
9. Evenly divide the batter and pour into the prepared pans, smoothing the surface with an offset spatula or the back of a spoon. Bake for **about 27 to 30 minutes** (**check at 22 min**.) or until a toothpick inserted into the center of the cake comes out just clean and the cake springs back when lightly pressed in the center.
10. Place the cakes on a wire rack to cool, in their pans, for **about 10 minutes**. Then invert the cakes onto a greased rack. To prevent splitting, reinvert cakes so that tops are right side up. Cool completely before filling and frosting.

Frosting:
1. Put the **egg whites**, **sugar**, **water**, **corn syrup**, and **cream of tartar** in a stainless steel bowl. With a handheld electric mixer beat the mixture until the ingredients are well combined.
2. Then place the bowl over a saucepan of simmering water. Continue to beat, on medium-low speed, for **about 3 minutes**. Then increase the speed to high and continue to beat for **another 3 to 4 minutes** or until the frosting forms soft peaks.
3. Remove from heat, add the **vanilla** extract, and continue to beat on high speed for another **1 to 2 minutes** or until the frosting is thick and of spreading consistency. Let cool to room temperature and then use immediately.

Assemble:
1. With a serrated knife, cut each cake layer in half, horizontally.
2. Place one cake layer on your serving plate and spread with about **⅓ of the lemon curd** and sprinkle with about **2 T of coconut**.
3. Continue with the next layers, stacking and filling with the lemon curd and coconut.
4. Frost the top and sides of the cake with the frosting and then sprinkle with dried coconut. If not serving immediately, cover and refrigerate the cake.