

Coconut Sheet Cake

20 servings

Coconut Cake

- 280 g flour - regular, all purpose
- 30 g cornstarch
- 1 T baking powder
- ½ tsp salt - omit if using salted butter
- 113 g unsalted butter - room temperature
- 5 tbsp (66 g) unflavoured vegetable oil
- 332 g white granulated sugar
- 3 large eggs - room temperature
- 1½ tsp vanilla essence/extract
- 1 tsp coconut essence/extract - can substitute with 1/2 tsp almond essence/extract
- 275 g canned coconut milk
- 80 g shredded coconut - dried & unsweetened



Coconut Cream Cheese Frosting

- 113 g unsalted butter - room temperature
- 285 g powdered sugar
- 67 g cream cheese - cold
- ¾ tsp vanilla extract
- ½ tsp coconut extract - can substitute with ½ tsp almond extract
- 80 g shredded coconut - dried & unsweetened, for decorating

Instructions

Coconut Cake

1. Preheat oven to **170°C** and lightly grease a 23x33 cm cake pan. Line the bottom long ways with parchment paper.
2. In a bowl, sift together the **flour**, **cornstarch**, **baking powder** and **salt**. Using a whisk and mix until well to combine. Set aside.
3. In a large bowl, combine **butter**, **vegetable oil** and **sugar**. Using a stand mixer, cream together for **2 minutes** until light and fluffy.
4. Add in **eggs** one by one, mixing well in between each addition.
5. Add in **vanilla**, **coconut extract** and **coconut milk** and mix until well combined. Now set the mixer aside as the remainder will be finished by hand.
6. Add in the premixed dry ingredients to the wet mixture, and gently fold it in with a spatula until just combined. Do not overmix (only mix until you can't see any streaks of unmixed flour and the batter is uniform).
7. Finally, add the **shredded coconut** and gently fold with a spatula until just combined. Do not overmix.

8. Distribute the batter evenly into the prepared cake pan. Level out the top and drop the cake pan lightly on the counter to remove any large air bubbles. **Bake for 28 minutes** or until a toothpick comes out clean or with a few moist crumbs on it.
9. Allow the cake to cool in the cake pan for **20 minutes**, before carefully turning it out onto a wire rack to completely cool.
10. Once cooled, carefully invert onto a serving plate and frost with coconut cream cheese frosting and top with more shredded coconut.

Coconut Cream Cheese Frosting

1. Using a stand mixer on medium high speed, cream **butter** for **two minutes** until light and fluffy.
2. Add the **powdered sugar** in 3 batches while mixing on low. Ensure that each batch is mixed into the butter well before adding in the next batch.
3. Next add the **cold cream cheese**, **vanilla** and **coconut extract**. Mix just until the frosting is smooth. Avoid over-mixing.
4. Spread the frosting over the cooled cake and top with **shredded coconut**. Once sliced, place any leftovers in an airtight container to ensure the cake stays moist.

Notes

To ensure that the frosting isn't too soft, use a firm cream cheese, not the spreadable type. It should be cold as this will help your frosting stay firmer for longer, particularly if you want to use it for piping.

If using a convection oven that has a fan function, bake at 160 °C as the fan function bakes food faster.

When using a stand mixer, use the paddle attachment for the initial mixing, but continue to do the last step by hand.

When using a stand mixer for the frosting, use the whisk attachment. I would also recommend whipping the cold cream cheese beforehand if using a stand mixer to ensure it is smooth and then setting it aside to use later on in the recipe. This will prevent you from having a lumpy frosting.

Only mix the frosting until it's smooth. Once it's smooth stop mixing as over-mixing can result in a less stable frosting.

Nutrition

Calories: 406kcal | Carbohydrates: 51g | Protein: 5g | Fat: 21g | Saturated Fat: 13g | Cholesterol: 55mg | Sodium: 227mg | Fiber: 1g | Sugar: 37g