

The Best Coconut Cake (TheSaltedSweets.com)

- 1 box yellow cake mix (432g)
- 1 small box vanilla instant pudding mix (not sugar free)
- 4 large eggs, room temperature
- 1 c. unsweetened coconut milk, stirred (canned)
- ½ c. coconut oil
- 1½ c. sweetened shredded coconut
- 8 oz cream cheese, softened
- ½ c. butter, room temperature
- 4 c. powdered sugar
- 1 t. vanilla
- 1-2 T. unsweetened coconut milk
- Pinch of salt
- 1 c. flaked coconut (this is the thicker flakes, but you can use shredded)

Cake Directions:

1. Preheat oven to 325°. Line the bottom of 3 eight-inch round cake pans with parchment paper and spray with cooking spray. Set aside.
2. In a large mixing bowl fitted with the paddle attachment, mix cake mix, instant pudding, eggs, coconut milk, and oil for about 2 minutes on medium speed. Fold coconut in.
3. Divide and evenly pour between 3 cake pans and smooth the top with a spatula. This becomes about 390g or 13.75 ounces in each pan.
4. Bake for about 25 minutes, or until the cake no longer jiggles and the middle bounces back when very lightly pressed. It should be a light golden brown along the top and sides. Cool for about 15-30 minutes in the pans before putting on a cooling rack.
5. If freezing before frosting, wrap cake layers in saran wrap and freeze. When ready to make frosting pull the cakes out and let them start to defrost. See more in notes below.

Frosting Directions:

1. Beat the cream cheese and butter in a large bowl until smooth.
2. Add powdered sugar, vanilla, coconut milk and a pinch of salt. Beat just until combined and fluffy. Make sure not to over mix.
3. Add a little bit more powdered sugar or coconut milk as needed to get your desired consistency.

Toasting the coconut:

1. Melt a teaspoon of butter in a large frying pan. Once melted add coconut and stir over low-medium heat until starting to turn light brown. Be careful not to burn. When finished toasting pour onto a piece of wax paper or paper towel to cool.

To assemble the cake

1. Place one of the cake layers, top side up, on a cake plate or serving stand. Spread a small amount of frosting over the first layer.
2. Place the second cake layer, top side up, on top of the cake with frosting. Repeat spreading a small amount of frosting again over the second layer.
3. Place the final cake layer, top side down.
4. Frost the entire cake, top and sides, with a thin crumb coat layer of the frosting. Place in the fridge or freezer for about 10-15 minutes to chill.
5. Pull the chilled cake out, and frost the cake with the remaining frosting.
6. Cover the whole cake with the toasted coconut.

Notes:

- The frosting can easily be made ahead of time and stored in the fridge in a sealed container. Remove frosting from the fridge an hour before you're ready to frost the cake, to give it time to come to room temperature.
- Freezing instructions: after baking the cake layers, allow them to cool completely, then wrap them well in plastic wrap and stick each layer in a Ziploc freezer bag. They can be frozen for a few months. Pull them out of the freezer an hour or two before assembling.
- This can also be made as other flavors like chocolate or vanilla. Just sub the ingredients.