

Cakes

Chocolate-Coconut Cake

Philadelphia Cream Cheese

Servings: 16

Preparation Time: 15 minutes

Bake Time: 30 minutes

CAKE

2 cups all-purpose flour

1/2 cup unsweetened cocoa powder

1 teaspoon baking powder

1/2 teaspoon salt

1 1/2 sticks unsalted butter, softened

1 1/2 cups packed light brown sugar

2 eggs

1 teaspoon vanilla extract

1 cup low-fat buttermilk

FROSTING

1 box (16 oz) confectioner's sugar

1/4 cup boiling water

1 1/2 sticks unsalted butter, cut up

4 ounces reduced-fat cream cheese, cut into pieces

1/4 teaspoon coconut extract

3 cups sweetened flake coconut

raspberries (optional as garnish)

mint (optional as garnish)

Preheat oven to 350 degrees. Coat two 9-inch round cake pans with nonstick spray.

CAKE. In bowl, whisk flour, cocoa, baking soda and salt. In a large bowl, beat butter until smooth. Add brown sugar; beat until blended. Blend in eggs, one at a time, and vanilla. On low, alternately beat in flour mixture and buttermilk, beginning and ending with flour. Spread into prepared pans.

Bake at 350 degrees for thirty minutes or until toothpick inserted into centers comes out clean. Cool in pans on wire rack for ten minutes. Invert cakes directly onto racks; cool completely.

FROSTING. While cakes cool, make frosting. Place confectioner's sugar in a large bowl. Beat in boiling water. Add butter and cream cheese, beating well on medium-high speed after adding each piece. Beat in extract. Refrigerate until firmer consistency, thirty minutes to one hour.

Place one cake layer on a pedestal. Spread top with 1 cup frosting and 1/2 cup coconut. Add second layer. Spread frosting on top and side of cake. Press remaining 2 1/2 cups coconut into frosting. Garnish with raspberries and mint, if desired.

Per Serving (excluding unknown items): 349 Calories; 20g Fat (49.3% calories from fat); 4g Protein; 42g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 157mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 3 1/2 Fat; 2 Other Carbohydrates.