Incredible Coconut Cake

Taste of Home

Servings: 16
Preparation Time: 35 minutes

Bake Time: 25 minutes

CAKE
5 eggs, separated
2 cups sugar
1/2 cup butter
1/2 cup canola oil
1 teaspoon coconut extract
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
2 1/4 cups cake flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
2 cups flaked coconut, chopped
1/4 teaspoon cream of tartar
FROSTING
11 ounces cream cheese, softened
2/3 cup butter, softened
4 1/3 cups confectioners sugar
1 1/4 teaspoons coconut extract
2 cups flaked coconut, toasted

Preheat oven to 325 degrees.

Place egg whites in a large bowl; let stand at room temperature for 30 minutes.

In another large bowl, beat the sugar, butter and oil until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Beat in the extracts.

In another bowl, combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beating well after each addition. Stir in coconut.

Add cream of tartar to egg whites; beat until stiff peaks form. Gently fold into batter.

Transfer to three greased and floured 9-inch round baking pans.

Bake for 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For the frosting, in a small bowl, beat the cream cheese and butter until fluffy. Add confectioners sugar and extract; beat until smooth.

Place one cake layer on a serving plate; spread with 1/2 cup of frosting and sprinkle with 1/3 cup of coconut.

Repeat with a second layer.

Top with the remaining cake layer. Spread the remaining frosting over top and sides of cake; sprinkle with remaining coconut.

Refrigerate for two hours before cutting.

Store in the refrigerator.

Per Serving (excluding unknown items): 428 Calories; 29g Fat (59.6% calories from fat); 5g Protein; 38g Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 335mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.