

Brusseau's Coconut Cream Cake With Coconut Butter Cream Frosting

From the Jerilyn Brusseau Family Heritage Collection

Delicious as cupcakes, stunning as layer cake

Garnish with fresh strawberries or edible flowers.

INGREDIENTS:

For 12 cupcakes

- ½ cup butter
- 1/4 cup canola oil
- 1 cup granulated sugar
- 3 eggs, large
- ½ cup sour cream
- 1 1/2 cups cake flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup angel flake coconut
- 1 tsp vanilla extract
- 1 ½ tsp coconut emulsion (extract)

For three 8-inch layers

- 1 cup butter
- ½ cup canola oil
- 2 cups granulated sugar
- 6 eggs, large
- 1 cup sour cream
- 3 cups cake flour
- 1 tsp baking soda
- 1 tsp salt
- 2 cups coconut
- 2 tsp vanilla extract
- 1 Tbsp coconut extract

PROCEDURE:

1. Preheat oven to 350'
2. Cream butter, canola oil and sugar together until light and fluffy.
3. Add eggs, one at a time, stirring after each addition.
4. Sift together flour, soda and salt.
5. Add 1/2 dry ingredients to the creamed mixture, stirring gently.
6. Add sour cream, then remaining dry ingredients, stirring gently.
7. Stir in 1 cup coconut flakes, vanilla, and coconut extract.
8. Stir lightly until barely together with a quick, light hand.
9. Pour into 12 paper lined cupcake pans.
10. Bake 15-20 minutes until top springs back when touched.
11. Cool completely.
12. Frost with Brusseau's Butter Cream Frosting.

Brusseau's Butter Cream Frosting

INGREDIENTS:

Frosts 12 cupcakes

- 8 oz unsalted butter
- 1 lb powdered sugar, sifted
- 2 Tbsp + 2 tsp whole milk
- Scant ¼ tsp salt
- 1 ½ tsp your favorite vanilla*
- 1 ½ cups Angel Flake Coconut
- ½ cup Angel Flake Coconut, toasted, for garnish

Frosts three 8-inch layers

- 1 lb
- 2 lbs
- 1/3 cup
- 3/8 tsp
- 1 Tbsp
- 3-4 cups
- 1 cup

PROCEDURE:

1. Bring butter to room temperature.
2. Dissolve salt in milk and let stand 2-3 minutes.
3. Cream butter until light and fluffy.
4. Add powdered sugar and beat well.
5. Add salt/milk mixture to butter and powdered sugar mixture.
6. Stir in vanilla to taste.
7. Spread generously on cupcakes or over layer cakes.
8. Generously pat (or dip) tops of cupcakes with angel flake coconut.
9. Toast ½ cup coconut and sprinkle over cupcakes or layer cakes as a garnish, if desired.

* Add additional 1/4 tsp vanilla if richer vanilla flavor is preferred.