



# Christmas Special Recipe

## Coconut Cake

Looking for the perfect Coconut Cake that doesn't skimp on Coconut flavour?

Look no further. This is the absolute perfect Cake that uses a combination of Coconut Milk, coconut extract and coconut flakes to give you as much Coconut flavour as possible.

Adding "IYYA Foods Coconut Milk" contributes to the sweetness, making this dish a healthy dessert with a balanced mix of ingredients.

**Course:** Sweet | Dessert

**Preparation Time:** 10 minutes

**Cooking Time:** 30 minutes

**Total Time:** 40 minutes

### Ingredients:

#### Cake:

- ½ Cup salted butter softened
- ½ Cup vegetable oil
- 1½ Cups sugar
- 2 tsp coconut extract
- 6 large egg whites



- 1½ Cups “IYYA Foods Coconut Milk”
- ¼ Cup sour cream
- 3½ Cups cake flour
- 4 tsp of baking powder
- ½ tsp salt

### **Frosting:**

- 16 ounces cream cheese softened
- 1 cup salted butter softened
- 1 tsp coconut extract
- 3 cups powdered sugar
- 3 cups coconut flakes

### **Instructions:**

- Grease three 9-inch pans. Line the bottom with parchment paper. Preheat an oven to 350 degrees F.
- In a large mixing bowl, use a hand mixer to cream the butter, oil, and sugar together until smooth. Beat coconut extract and egg whites for 2 minutes until fluffy.
- Beat Coconut Milk and sour cream until just combined.
- Mix cake flour, baking powder and salt until just combined.
- Divide the batter among the three prepared pans. Bake at 350 degree F for 25 to 30 minutes. Let the pans sit for 5 minutes and then transfer to a wire rack to cool completely before layering and frosting.
- Make the frosting by using a hand mixer to beat cream cheese and butter together for 1 minute until light and fluffy. Add in coconut extract and mix until combined, about 10 seconds.



- Slowly add in powdered sugar, one half cup at a time until smooth, mixing between additions.
- Frost the layer cake with frosting and use coconut flakes to coat.

This is a nutritious Coconut Cake prepared in an elegant, easy & an impressive way, just what you want during this Christmas season.

Merry Christmas!

Happy Festive Celebrations!

**BROUGHT TO YOU  
BY**



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