Coconut Cake with Cream Cheese Frosting

Ingredients

Cake

- 2 3/4 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 3/4 cups sugar
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup canned sweetened cream of coconut (such as Coco Lépez)*
- 4 large eggs, separated
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- Pinch of salt

Frosting

- 2 (8-ounce) packages cream cheese, room temperature
- 1/2 cup (1 stick) butter, room temperature
- 2 cups powdered sugar
- 1/2 cup canned sweetened cream of coconut (such as Coco López)*
- 1 teaspoon vanilla extract

- 4 cups shredded coconut

*Canned sweetened cream of coconut is available in the liquor section of most supermarkets nationwide.

Preparation

Preheat oven to 350°F. Butter and flour two 9-inch-diameter cake pans with 2-inch-high sides. Whisk flour, baking powder, baking soda and 1/2 teaspoon salt in medium bowl to blend. Using electric mixer, beat sugar, butter and sweetened cream of coconut in large bowl until fluffy. Beat in egg yolks and vanilla extract. On low speed, beat in dry ingredients and then buttermilk, each just until blended.

Using clean dry beaters, beat egg whites with pinch of salt in another large bowl until stiff but not dry. Fold beaten egg whites into batter.

Divide cake batter between prepared pans. Bake cakes until tester inserted into center comes out clean, about 45 minutes. Cool cakes in pans on rack 10 minutes. Run small sharp knife around pan sides to loosen cakes. Turn cakes out onto racks and cool completely.

Make the frosting. Beat cream cheese in medium bowl until fluffy. Add butter and beat to blend. Add sugar, sweetened cream of coconut and vanilla extract and beat until well blended.

Place 1 cake layer on cake plate. Spread 1 cup Cream Cheese Frosting over cake layer. Sprinkle 1 cup sweetened shredded coconut over. Top with second cake layer. Spread remaining frosting over top and sides of cake. Sprinkle remaining coconut over cake, gently pressing into sides to adhere. (Coconut Layer Cake can be prepared up to 1 day ahead. Cover with plastic wrap and refrigerate. Let stand at room temperature 2 hours before serving.)