

Prep Time: 30 minutes | Bake Time: 35 minutes | Difficulty: Intermediate

Table of Contents

- ✦
 - [Ingredients](#)
 - [Coconut Cake Layers](#)
 - [Coconut Cream Cheese Frosting](#)
 - [Coating & Garnish](#)
 - [Step-by-Step Instructions](#)
 - [Step 1: Prep and Oven Setup](#)
 - [Step 2: Mix the Dry Ingredients](#)
 - [Step 3: Cream Butter, Sugar, and Liquids](#)
 - [Step 4: Combine Wet & Dry Fractions](#)
 - [Step 5: Whip Egg Whites and Fold](#)
 - [Step 6: Bake the Layers](#)
 - [Step 7: Make the Frosting](#)
 - [Step 8: Assemble and Decorate](#)
 - [Time Breakdown & Cooking Intensities](#)
 - [Nutritional Information](#)

Ingredients

Coconut Cake Layers

- 3 cups (345g) cake flour, sifted
- 1 tsp baking powder

- 1/2 tsp baking soda
- 1 tsp fine sea salt
- 1 cup (226g) unsalted butter, softened to room temperature
- 1 3/4 cups (350g) granulated sugar
- 1/2 cup (120ml) vegetable oil or melted coconut oil
- 1 tbsp pure vanilla extract
- 1 tsp pure coconut extract
- 5 large eggs, room temperature, separated
- 1 cup (240ml) canned full-fat coconut milk, well shaken
- 1/2 cup (120ml) sour cream or unsweetened Greek yogurt, room temperature
- 1 cup (80g) sweetened shredded coconut

Coconut Cream Cheese Frosting

- 1 cup (226g) unsalted butter, softened to room temperature
- 8 oz (226g) full-fat cream cheese, softened
- 4 cups (480g) powdered sugar, sifted
- 1/4 cup (60ml) canned full-fat coconut milk
- 1 tsp pure coconut extract
- 1 tsp pure vanilla extract
- Pinch of fine salt

Coating & Garnish

- 2 cups (160g) sweetened shredded coconut (or toasted coconut flakes)

Step-by-Step Instructions

Step 1: Prep and Oven Setup

1. Pre-heat oven to 350°F (175°C). Position the rack in the middle position.
2. Grease three 8-inch round cake pans with butter or non-stick baking spray. Line the bottom of each pan with parchment paper, then lightly grease the parchment.

Step 2: Mix the Dry Ingredients

1. Sift cake flour, baking powder, baking soda, and fine salt together into a large bowl.
2. Whisk to combine evenly and set aside.

Step 3: Cream Butter, Sugar, and Liquids

1. In a large stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar together on medium-high speed for 4–5 minutes until light and fluffy.
2. Add vegetable oil, vanilla extract, and coconut extract. Beat on medium speed for another 1 minute to combine.
3. Add the 5 egg yolks one at a time, mixing well after each addition.

Step 4: Combine Wet & Dry Fractions

1. Lower mixer speed to low. Add $\frac{1}{3}$ of the flour mixture, followed by $\frac{1}{2}$ of the coconut milk mixed with sour cream.
2. Repeat with another $\frac{1}{3}$ of dry ingredients, the remaining coconut milk mixture, and finish with the final $\frac{1}{3}$ of dry ingredients.
3. Mix until just combined—do not overmix. Fold in 1 cup of sweetened shredded coconut.

Step 5: Whip Egg Whites and Fold

1. In a separate clean bowl, beat the 5 egg whites on high speed using a whisk attachment until stiff peaks form (about 3–4 minutes).
2. Gently fold $\frac{1}{3}$ of whipped egg whites into the cake batter using a rubber spatula to lighten it.
3. Gently fold in the remaining egg whites until no white streaks remain.

Step 6: Bake the Layers

1. Divide batter evenly among the three prepared 8-inch pans (approx. 450g per pan).

2. Bake at 350°F (175°C) for 28–32 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.
3. Remove from oven and let layers cool in pans for 10 minutes. Invert onto wire cooling racks, remove parchment, and cool completely.

Step 7: Make the Frosting

1. In a stand mixer fitted with the paddle attachment, beat softened butter and cream cheese on medium-high speed for 3 minutes until smooth and completely free of lumps.
2. Add powdered sugar, coconut milk, coconut extract, vanilla extract, and a pinch of salt.
3. Mix on low speed for 30 seconds, then increase to medium-high speed and beat for 2 minutes until light, creamy, and spreadable.

Step 8: Assemble and Decorate

1. Place the first cooled cake layer on a serving platter or cake board.
2. Spread about 3/4 cup of frosting evenly over the layer.
3. Repeat with the second cake layer and another 3/4 cup of frosting.
4. Top with the final cake layer, bottom-side up for a flat top.

- 5. Spread the remaining frosting evenly over the top and sides of the entire cake.
- 6. Press 2 cups of shredded coconut gently all over the top and sides until fully covered.
- 7. Chill in the refrigerator for at least 30 minutes before slicing to set the frosting.

Time Breakdown & Cooking Intensities

Phase	Duration	Intensity / Speed
Preparation & Measuring	15 mins	Low
Creaming Butter & Sugar	5 mins	Medium-High
Whipping Egg Whites	4 mins	High
Baking Layers	30 mins	Medium Heat (350°F / 175°C)
Cooling Layers	45 mins	Passive
Frosting Preparation	5 mins	Medium-High
Assembly & Decoration	15 mins	Low
Chilling / Setting	30 mins	Cold (Refrigerated)

Nutritional Information

Serving size: 1 slice (based on 12 equal slices)

- Calories: 680 kcal
- Total Fat: 38g
 - Saturated Fat: 24g

- Trans Fat: 0.5g
- Cholesterol: 135mg
- Sodium: 340mg
- Total Carbohydrates: 78g
 - Dietary Fiber: 3g
 - Total Sugars: 54g
- Protein: 8g
- Calcium: 85mg
- Iron: 1.8mg
- Potassium: 210mg