Prep Time: 45 minutes
Bake Time: 25-30 minutes
Cool & Assemble Time: 2 hours 30 minutes
Total Time: Approx. 3 hours 45 minutes

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Ingredients

For the Coconut Cloud Cake Layers:

- 2 ¼ cups (270g) cake flour, sifted
- 1 ½ cups (300g) granulated sugar, divided
- 1 tbsp baking powder
- 1 tsp salt
- ½ cup (120ml) coconut oil, melted and slightly cooled
- 5 large egg yolks, room temperature

- 1 cup (240ml) full-fat coconut milk, well-shaken
- 1 tbsp pure vanilla extract
- 1 tsp coconut extract (optional, for extra flavor)
- ¾ cup (180ml) egg whites (from about 5-6 large eggs), room temperature
- ½ tsp cream of tartar

For the Coconut Syrup:

- ¼ cup (60ml) full-fat coconut milk
- ¼ cup (50g) granulated sugar
- ½ tsp pure vanilla extract

For the Whipped Cream Frosting:

- 2 ½ cups (600ml) heavy whipping cream, very cold
- ½ cup (60g) powdered sugar, sifted

- 1 tsp pure vanilla extract
- ½ tsp coconut extract (optional)

For Garnish:

- 1 ½ cups (about 120g) unsweetened shredded coconut, toasted

Instructions

Part 1: Preparing the Cake Layers (Active Time: 25 mins | Passive Time: 30 mins cooling)

1. Prep Your Workspace: Preheat your oven to 350°F (175°C). Grease three 8-inch round cake pans, line the bottoms with parchment paper, and grease the paper. Lightly flour the pans, tapping out any excess.
2. Combine Dry Ingredients: In a large bowl, whisk together the sifted cake flour, 1 cup (200g) of the granulated sugar, baking powder, and salt. Set aside.
3. Mix Wet Ingredients: In a separate medium bowl, whisk together the melted coconut oil, egg yolks, coconut milk, vanilla extract, and coconut extract (if using) until smooth.
4. Create the Batter Base: Pour the wet ingredients into the dry ingredients and whisk gently until just combined. The mixture will be thick. Do not overmix.
5. Whip the Egg Whites: In the bowl of a stand mixer fitted with the whisk attachment (or

using a hand mixer), beat the egg whites on medium speed until frothy. Add the cream of tartar. Increase the speed to medium-high and beat until soft peaks form. Gradually add the remaining ½ cup (100g) of sugar, a tablespoon at a time, and continue beating until stiff, glossy peaks form. This is the “cloud” factor—don’t rush this step!

6. Fold to Perfection: Gently fold about one-third of the whipped egg whites into the batter to lighten it. Then, carefully fold in the remaining egg whites in two additions, using a spatula and a gentle folding motion until no white streaks remain. Be gentle to avoid deflating the air you’ve just whipped in.

7. Bake: Divide the batter evenly among the three prepared pans. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean and the cake springs back lightly when touched.

8. Cool: Let the cakes cool in their pans for 10 minutes before running a knife around the edges and inverting them onto a wire rack to cool completely.

Part 2: Making the Syrup & Frosting (Active Time: 15 mins)

1. Coconut Syrup: While the cakes are cooling, combine the coconut milk and sugar for the syrup in a small saucepan over medium heat. Stir until the sugar dissolves and the mixture is warm, but not boiling. Remove from heat and stir in the vanilla. Set aside to cool.

2. Whipped Cream Frosting: Chill your mixing bowl and whisk attachment in the freezer for 10 minutes for the best results. Pour the cold heavy cream into the chilled bowl. Beat on medium-high speed until soft peaks begin to form. Add the powdered sugar, vanilla, and coconut extract (if using). Continue beating until stiff, spreadable peaks form. Be careful not to over-beat, or the frosting will become grainy. Keep refrigerated until

ready to use.

Part 3: Toasting the Coconut (Active Time: 5 mins)

1. Spread the shredded coconut on a baking sheet in an even layer.

2. Bake at 325°F (165°C) for 5-8 minutes, stirring every 2-3 minutes, until the coconut is golden brown and fragrant. Watch it closely, as it can burn quickly! Set aside to cool.

Part 4: Assembling Your Cloud (Active Time: 20 mins)

1. Level the Cakes: If your cake layers have domed tops, use a serrated knife to carefully slice off the top of each layer to create a flat, even surface.

2. Build the Base: Place the first cake layer on your serving plate or cake stand. Brush the top generously with about one-third of the coconut syrup.

3. Frost and Repeat: Spread a generous, even layer of the whipped cream frosting (about 1 cup) over the syrup-soaked layer. Place the second cake layer on top, brush with syrup, and add another layer of frosting. Top with the third cake layer.

4. The Crumb Coat: Brush the final layer with the remaining syrup. Apply a thin “crumb coat” of frosting over the entire cake to lock in any loose crumbs. Refrigerate the cake for 15-20 minutes to set the crumb coat.

5. Final Frosting: Apply the remaining frosting to the cake, creating a smooth or slightly

swirled finish as desired.

6. The Coconut Shower: Gently press the toasted coconut flakes onto the top and sides of the cake. This is the final, beautiful touch!

Part 5: Chilling

1. Refrigerate the assembled cake for at least 2 hours before serving to allow the flavors to meld and the frosting to set properly. This makes it easier to slice.

Nutrition Information (Per Serving)

This is an estimation based on a 16-slice serving.

- Calories: 410 kcal
- Total Fat: 26g
- Saturated Fat: 19g
- Cholesterol: 95mg
- Sodium: 150mg
- Total Carbohydrates: 41g

- Sugars: 26g
- Protein: 5g