

- Prep Time: 15 minutes
 - Bake Time: 30–35 minutes
 - Cooling Time: 30 minutes
 - Total Time: 1 hour 20 minutes
 - Servings: 12 slices
 - Difficulty: Easy
 - Intensity Level: Low (simple mixing, no special techniques required)
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Ingredients

For the Cake

- 2 cups (200g) almond flour, finely ground
- ½ cup (50g) coconut flour
- 1 cup (200g) granulated erythritol (or monk fruit sweetener)
- 2 teaspoons baking powder (gluten-free)
- ½ teaspoon salt
- 6 large eggs, room temperature
- ½ cup (120ml) unsweetened coconut milk (full-fat)
- ¼ cup (60ml) melted coconut oil

- 1 teaspoon vanilla extract
- 1 teaspoon coconut extract
- ½ cup (40g) unsweetened shredded coconut

For the Coconut Frosting

- 8 oz (225g) cream cheese, softened
 - ½ cup (100g) powdered erythritol
 - ¼ cup (60ml) heavy whipping cream
 - ½ teaspoon coconut extract
 - ¼ cup (20g) unsweetened shredded coconut (for topping)
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Instructions

Step 1: Prepare (5 minutes)

Preheat your oven to 350°F (175°C). Grease two 8-inch round cake pans with coconut oil and

line the bottoms with parchment paper. Set aside.

Step 2: Mix Dry Ingredients (3 minutes)

In a large bowl, whisk together the almond flour, coconut flour, erythritol, baking powder, and salt until evenly combined. Break up any lumps in the almond flour with your fingers or a fork.

Step 3: Combine Wet Ingredients (5 minutes)

In a separate bowl, beat the eggs with an electric mixer on medium speed for 2 minutes until frothy. Add the coconut milk, melted coconut oil, vanilla extract, and coconut extract. Mix on low speed until just combined.

Step 4: Combine and Fold (3 minutes)

Pour the wet ingredients into the dry ingredients. Mix on low speed until fully incorporated, scraping down the sides of the bowl. Fold in the shredded coconut with a spatula. The batter will be thick—this is normal for coconut flour.

Step 5: Bake (30–35 minutes)

Divide the batter evenly between the prepared pans. Bake at 350°F (175°C) for 30–35 minutes, or until a toothpick inserted into the center comes out clean and the edges are golden brown. Rotate the pans halfway through baking for even browning.

Step 6: Cool (30 minutes)

Let the cakes cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely before frosting. This step is essential—frosting a warm cake will cause the cream cheese to melt.

Step 7: Make the Frosting (5 minutes)

In a medium bowl, beat the softened cream cheese and powdered erythritol on medium speed until smooth and creamy, about 2 minutes. Add the heavy whipping cream and coconut extract; beat on high for 1-2 minutes until light and fluffy.

Step 8: Assemble (5 minutes)

Place one cake layer on a serving plate. Spread a generous layer of frosting on top. Place the second layer over it and frost the top and sides of the cake. Sprinkle the remaining shredded coconut over the top and press gently onto the sides.

Step 9: Chill and Serve

Refrigerate for at least 30 minutes before slicing to allow the frosting to set. Store leftovers in an airtight container in the refrigerator for up to 5 days.

Nutrition Information (Per Slice, 1 of 12)

Nutrient		Amount
Calories		285 kcal
Total Fat		25g
Saturated Fat		11g
Cholesterol		95mg
Sodium		180mg
Total Carbohydrates		7g
Dietary Fiber		4g
Net Carbs		3g
Sugars		1g
Protein		8g