

## Raspberry Coconut Cake with White Chocolate Ganache



### For the Raspberry and Coconut Cake

220 grams butter (softened)  
1 3/4 cups caster sugar  
1 teaspoon coconut extract  
3 eggs  
1 1/3 cup desiccated coconut  
360 grams self raising flour  
360 mls buttermilk  
200 grams frozen or fresh raspberries ( if frozen, do not thaw)

**To make the cake-** Preheat oven to 180 degrees c. and grease two 8 inch round cake pans. Line the base and sides of the the cake pan with baking paper allowing about about an inch extra out the top of the pan.

In a medium bowl sift the flour and add the coconut, stir to combine.

Add the butter, sugar and coconut extract to a second mixer bowl and beat until light and fluffy. Add one egg at a time beating well after each addition.

Fold in a quarter of the flour coconut mix at a time, alternately with the buttermilk.

Fold through the raspberries. (keeping the raspberries frozen stops them breaking up in the mix)

Divide the cake mixture between the 2 prepared pans and smooth over the tops.

Bake the cakes for about 1 hour, or until a skewer poked into the middle of the cake comes out clean.

Allow the cakes to cool in the tins for around 10 minutes before turning them out onto a wire rack to cool completely.

### For the White Chocolate Ganache

720 grams white chocolate (4 blocks)  
220 mls cream

**To make the Ganache-** finely chop the chocolate and place in a large heat proof bowl.

Pour the cream into a small saucepan and bring to the boil. Pour the boiling cream over the chocolate.

Stir the ganache mixture with a hand whisk until smooth. Allow to cool and set for a few hours before spreading onto cake. (I find if I make my ganache before work, its the perfect consistency when I get home in the afternoon.)

Sandwich the two cakes with a layer of ganache. Spread the remaining ganache over the top and sides of the cake. Allow the ganache to set.