

Coconut Layer Cake

for the cake:

- 1 1/2 cups flour
- 1 1/2 cups cake flour
- 1 3/4 cups sugar
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup butter, cold, grated
- 4 eggs
- 1 cup full fat coconut milk
- 1/2 cup sour cream
- 2 teaspoons coconut extract (I used [coconut bakery emulsion](#))
- 1 cup shredded coconut

for the frosting:

- 1 cup butter
- 1 teaspoon coconut extract
- 3-4 cups powdered sugar
- 1-2 tablespoons coconut milk
- 1 cup shredded coconut

Preheat oven to 350. Butter and flour two eight inch cake pans and set aside. In a large bowl or a the bowl of a stand mixer, whisk together the flours, sugar, baking powder, and salt. Add the butter and mix until the mixture resembles coarse crumbs. Add the eggs one at a time, beating well after each addition. Combine the coconut milk, sour cream and coconut extract in a measuring cup, and add about half of the coconut milk mixture to the flour mixture. Beat until well blended and smooth. Add the other half of the coconut milk mixture, and beat until smooth. Divide the batter evenly between the two pans and bake 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let cool in pan for a few minutes and then remove to a cooling rack to cool completely.

While the cake is cooling, beat together the butter and coconut extract, until smooth. Add the powdered sugar and coconut milk, adding more or less as needed. Beat the frosting on high until light and fluffy. Frost the cooled cake as desired and pat the shredded coconut around the edges of the cake.