

BRYANNA'S VEGAN WHITE COCONUT CAKE WITH COCONUT-PECAN FROSTING

Servings: 12-16

Yield: 1 double-layer round 9" frosted cake

If you make this EXACTLY as directed (timing of the mixing is especially important, since you don't want to develop the gluten too much, or it will be tough), you'll have a lovely, tender white cake with a fine crumb and a buttery taste that belies the fact that it's less fat than most recipes for this type of cake. Light-colored cake pans are best for this delicate cake (dark pans may brown the outside too much).

Here are [directions for different methods of toasting nuts and coconut](#).

RECIPE TIP: *If you are out of cake or pastry flour, or you want to use an organic and/or unbleached version and you can't find it, you can place 2-3 tablespoons cornstarch (organic, if possible) in your measuring cup and then fill the cup to level with white flour (as directed below).*

DRY MIX:

3 cups white cake or pastry flour (*spoon it into the measuring cup and level the top with a knife*)

1 tablespoon baking powder

3/4 teaspoon salt

BLENDED MIX:

1 1/2 cups So Delicious® Coconut Milk Beverage, Original (*do not substitute regular coconut milk—it is too high in fat*)

6 tablespoons extra-firm SILKEN tofu crumbled (*OR, for soy-free use 3 tablespoons raw cashews + 3 extra tablespoon of the coconut beverage*)

1 teaspoon pure vanilla extract

2 tablespoons coconut flour

CREAMED MIXTURE:

6 tablespoons vegan butter (*try [my palm oil-free Vegan Buttah](#))*

1 1/2 cups light granulated organic unbleached sugar

BRYANNA'S VEGAN COCONUT-PECAN MOCK BUTTERCREAM FROSTING

1 cup So Delicious® Coconut Milk Beverage, Original (*do not substitute regular coconut milk—it is too high in fat*)

6 tablespoons white unbleached flour

6 tablespoons vegan butter vegan "butter" (*try [my palm oil-free Vegan Buttah](#))*

1 cup light granulated organic unbleached sugar

1 teaspoon pure vanilla extract

1/8 teaspoon salt

1 1/3 cups unsweetened dried grated coconut

1 cup chopped lightly-toasted pecans

GARNISH:

1 cup large flake unsweetened coconut, lightly toasted if desired

Preheat the oven to 350 °F. Grease and flour two 9" round cake pans. Use light-colored pans and line the bottoms with baking parchment cut to fit.

Sift the Dry Mix ingredients into a medium bowl, whisking together well. (NOTE: To measure the flour, stir the flour in the bag or container, then spoon it out into the cup measure and level off with a knife. Do not sift or pack down.)

Place the Blended Mix ingredients in a blender and blend about 1 minute, or until perfectly smooth.

For the Creamed Mixture: in a medium bowl, beat the vegan butter and sugar with an electric mixer (a stand mixer or hand-held) for about 2 minutes.

Whiz the Blended Mix in the blender for a few seconds again and then add it to the bowl with the Creamed Mixture. Beat it with the electric mixer on medium speed for about 1 minute, increasing it to high speed after 30 seconds.

When nice and frothy, IF USING A HAND-HELD MIXER, make a well in the center of the Dry Mix and pour in the liquids. Beat the mixture just until you can't see flour anymore, then beat it with the electric mixer for about 5 seconds, no more.

IF USING A STAND MIXER, add the Dry Ingredients in 3 batches, beating just to mix after each addition. You want a smooth batter, but you want to beat it as little as possible so that it will be tender. NOTE: This batter is runnier than ordinary cake batter, so don't worry!

Divide the batter gently and evenly between the pans and smooth the batter gently with a rubber spatula so that it is a little higher on the sides than in the middle--- this is so it will not rise into a "hump" in the middle.

Place gently onto the center rack of the oven and bake the cake for 25 minutes; cupcakes about 15-20 minutes. Do not open the oven before the minimum time.

While the cake bakes, make the Frosting:

Whisk milk into flour in small saucepan until smooth. Heat and stir until it boils and thickens. Cool thoroughly (place in a small bowl inside of a larger bowl of cold water).

With an electric mixer beat the vegan butter, sugar, vanilla and salt until light and fluffy-- several minutes. Beat in the cooled flour paste with the electric beaters and mix until smooth and fluffy. Stir in the coconut and pecans. Use to frost cooled cake. IMPORTANT! Chill the cake thoroughly before frosting.

Test the cake with a cake tester. Do not over-bake it. Remove from oven to racks and cool in pans 10 minutes before removing carefully from pans. Cool completely before frosting with Vegan Coconut-Pecan Mock Buttercream Frosting, then coat the top with flaked unsweetened coconut (lightly toasted, if desired).

IMPORTANT! Keep the frosted cake refrigerated until serving time.

Nutrition Facts

Nutrition (per 1/16th of the cake): 447.7 calories; 45% calories from fat; 23.1g total fat; 0.0mg cholesterol; 212.0mg sodium; 214.8mg potassium; 56.6g carbohydrates; 3.0g fiber; 33.1g sugar; 53.6g net carbs; 5.1g protein; 10.3 points.

Nutrition (per 1/12th of the cake): 596.9 calories; 45% calories from fat; 30.8g total fat; 0.0mg cholesterol; 282.6mg sodium; 286.4mg potassium; 75.5g carbohydrates; 4.0g fiber; 44.1g sugar; 71.5g net carbs; 6.8g protein; 13.7 points.