

RASPBERRY COCONUT BUTTERMILK CAKE

CarolEgbert.com

MUSINGS ON FOOD AND
COOKING

INGREDIENTS

2 CUPS ALL PURPOSE FLOUR
1/4 TEASPOON KOSHER SALT
1 TEASPOON BAKING POWDER
1/2 TEASPOON BAKING SODA
1/2 CUP UNSALTED BUTTER
1 1/2 CUPS SUGAR
1 TEASPOON VANILLA
4 EGGS
1 1/3 CUPS BUTTERMILK
1/2 CUP SWEETENED, FLAKED
COCONUT
1/2 CUP RASPBERRIES
1/4 CUP CREME DE CASSIS
8 OZ CREAM CHEESE
3 CUPS HEAVY CREAM
COCONUT & RASPBERRIES FOR
GARNISH

DETAILS

350°
25 MINUTES
2 9" ROUND CAKE PANS
BUTTERED & FLOURED
WAXED PAPER IN BOTTOM

HERE'S HOW

- 1 PUT FLOUR, SALT, BAKING POWDER AND BAKING SODA IN A BOWL AND STIR WITH A WIRE WHISK TO COMBINE. SET ASIDE.
- 2 USE AN ELECTRIC MIXER TO CREAM BUTTER, SUGAR AND VANILLA. WHEN MIXTURE IS FLUFFY, ADD EGGS ONE AT A TIME, BEATING AFTER EACH ADDITION.

3 ADD THE BUTTERMILK AND FLOUR MIXTURE IN THIRDS, MIXING WELL AFTER EACH ADDITION. FOLD IN COCONUT.

4 POUR CAKE INTO PREPARED PANS, BAKE UNTIL TOOTHPICK INSERTED INTO CENTER OF CAKE COMES OUT DRY. COOL IN PAN OR 10 MINUTES BEFORE TIPPING OUT ONTO RACK TO COOL COMPLETELY.

RASPBERRY SAUCE - HEAT RASPBERRIES UNTIL FRUIT SEPARATES FROM SEEDS, STRAIN THROUGH SIEVE, DISCARD SEEDS, ADD CASSIS TO PULP AND STIR.

CREAMY CREAM - WHIP ROOM TEMPERATURE CREAM CHEESE UNTIL FLUFFY, ADD VANILLA AND CREAM. CONTINUE BEATING UNTIL STIFF PEAKS FORM.

TO ASSEMBLE CAKE - PUT ONE CAKE ONTO SERVING PLATE, SPOON HALF OF RASPBERRY SAUCE ONTO IT, SPREAD 1/2" LAYER OF CREAMY CREAM ON, TOP WITH SECOND CAKE, SPOON REMAINING SAUCE ON, FROST TOP AND SIDES OF CAKE WITH REMAINING CREAMY CREAM. DECORATE WITH ADDITIONAL COCONUT AND FRESH RASPBERRIES.