



Dark Chocolate-Covered Coconut Cake

Adapted from Food & Wine, Bon Appetit and Martha Stewart

For the Cakes (from Food & Wine):

- 2 1/2 cups cake flour
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 1/2 cup unsweetened coconut milk
- 1 stick plus 2 tablespoons (5 ounces) unsalted butter, softened
- 1 1/2 cups granulated sugar
- 3 large egg yolks
- 1 teaspoon pure vanilla extract
- 5 large egg whites

Preheat the oven to 350. Butter two 8-inch round cake pans and line the bottoms with parchment paper. Butter and flour the pans, tapping out excess flour.

In a small bowl, sift the cake flour with the baking powder and salt. In a small pitcher, combine the milk with the coconut milk. In a medium bowl, beat the butter at medium speed until creamy. Slowly add the granulated sugar and beat until light and fluffy, scraping down the sides of the bowl. Add the egg yolks and vanilla and beat until smooth.

At low speed, add the dry ingredients in 3 batches, alternating with the milk mixture; beat until smooth.

In another bowl, using clean beaters, beat the egg whites at high speed until firm but not dry. Stir one-third of the beaten whites into the batter until smooth, then fold in the remaining whites until no white streaks remain.

Divide the batter evenly between the prepared cake pans and smooth the surfaces. Bake for 35 minutes, or until the tops spring back when lightly pressed and a toothpick inserted into the centers comes out with just a few moist crumbs attached. Let the cakes cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely. Peel off the parchment paper.

Using a sharp serrated knife, cut each cake into 2 even layers.

For Vanilla Bean-Coconut Filling (from Bon Appetit):

2 13-to 14-ounce cans unsweetened coconut milk* (preferably organic)
1 cup (2 sticks) unsalted butter, room temperature
2 1/2 cups powdered sugar
1/3 cup reduced coconut milk (see above), room temperature
Seeds scraped from 1 split vanilla bean or 1 1/2 teaspoons vanilla extract
1/8 teaspoon salt
1 cup unsweetened flaked coconut

Bring coconut milk to boil in large deep saucepan over medium-high heat (coconut milk will boil up high in pan). Reduce heat to medium low; boil until reduced to 1 1/2 cups, stirring occasionally, 25 to 30 minutes. Remove from heat; cool completely. Transfer to small bowl. Cover; chill (coconut milk will settle slightly as it cools).

Using electric mixer, beat butter in large bowl until smooth. Add sugar, 1/3 cup reduced coconut milk (reserve the remaining milk; see “Assembly” below), seeds from vanilla bean, and salt. Beat on medium-low speed until blended, scraping down sides of bowl. Increase to medium high and beat until light and fluffy.

For Mrs. Milman’s Chocolate Frosting (from Martha Stewart):

12 ounces bittersweet chocolate chips
2 cups whipping cream
1/2 teaspoon light corn syrup

Place chocolate morsels and cream in a heavy saucepan. Cook over low heat, stirring constantly with a rubber spatula, until combined and thickened, between 20 and 25 minutes. Increase the heat to medium low; cook, stirring, 3 minutes more. Remove pan from heat.

Stir in corn syrup. Transfer frosting to a large metal bowl. Chill until cool enough to spread, about 2 hours, checking and stirring every 15 to 20 minutes. Use immediately.

Assembly:

Line a cake stand with strips of parchment or wax paper. Place one cake layer on the stand. Brush the layer with one-third of the remaining reduced coconut milk. Spread with one-third of the coconut filling. Scatter with 1/3 cup shredded coconut. Repeat these steps with the remaining three cake layers.

Spread the chocolate frosting over the top and sides of the assembled cake. Swoop a butter knife through the frosting to create swirls. Chill until serving.