

## **Coconut Layer Cake**

*submitted by Veronica Lanz*

Makes one three-layer (9-inch) cake; 12 servings

Source: Zoe Singer | Epicurious | March

This all-purpose sponge cake has a wonderfully rich flavor and golden color, thanks to the almond flour. For a variation, instead of white-chocolate whipped cream and coconut flakes, try lightly sweetened whipped cream, sliced strawberries, and chocolate shavings. Or you can fill the cake with a half recipe of lemon curd (in which case you'll only need two-thirds of the frosting to cover the top and sides of the cake).

Plan to make the cake at least several hours or up to a day ahead so the frosting firms up and the flavors meld. The frosting needs to chill for several hours, so make that first and bake the cake while frosting is in the refrigerator. When making the frosting, be sure the heavy cream is cold, and chill the bowl and the whisk attachment for at least 15 minutes. Whipped cream is fragile, and the heat created by whipping the cream can weaken its structure. Well-chilled ingredients and equipment will counteract the heat, making for stable whipped cream.

### **Ingredients:**

#### Fluffy White-Chocolate Whipped Cream Frosting

3 cups heavy cream, chilled

9 ounces white chocolate, coarsely chopped

2 teaspoons coconut or golden rum

1/8 teaspoon fine sea salt

#### For Coconut Layer Cake

1 3/4 cup almond flour

2 tablespoons coconut flour

10 large eggs, at room temperature, separated

1 tablespoon coconut or golden rum

2 cups confectioner's sugar, sifted

1/4 teaspoon cream of tartar

1/4 teaspoon fine sea salt

### **1. Make frosting:**

Chill bowl of stand mixer and whisk attachment or large metal bowl and beaters for at least 15 minutes.

In small saucepan over moderate heat, bring 1 cup cream to simmer. Transfer white chocolate to medium heatproof bowl, pour hot cream over, and whisk until smooth. Whisk in rum and salt. Let cool at room temperature until thickened slightly, about 1 hour.

In chilled bowl of electric mixer fitted with whisk attachment, beat remaining 2 cups cream at moderately high speed until whisk leaves marks but cream does not quite hold soft peaks, 6 to 8 minutes. Turn mixer off, then add white chocolate mixture and beat just until stiff peaks begin to form, about 5 minutes. (Do not overbeat, or cream will curdle.) Refrigerate until firm, about 3 hours. (Frosting can be made ahead and refrigerated, covered, up to 8 hours.)

### **2. While frosting is chilling, make cake.**

## Vancouver Celiac Recipes

Preheat oven to 350°F. Line bottoms of cake pans with parchment paper.

In large bowl, whisk together almond and coconut flours.

In bowl of electric mixer fitted with whisk attachment, beat egg yolks at high speed until pale yellow and fluffy, 2 to 3 minutes. Reduce speed to moderately low and beat in rum and all but 1 tablespoon confectioner's sugar. Scrape down bowl, then increase speed to high and beat until pale and thick, about 1 minute. Reduce speed to low and gradually add almond and coconut flour mixture, scraping down bowl and folding in last of flour by hand. Set aside.

In clean dry bowl of electric mixer fitted with whisk attachment, beat egg whites on moderate speed until very foamy, about 1 minute. Beat in cream of tartar, salt and remaining 1 tablespoon confectioner's sugar. Increase speed to moderately high and beat until whites hold stiff peaks, about 2 minutes. Fold 1 cup beaten egg whites into yolk mixture to lighten and then gently fold in remaining whites. Divide batter between pans, smoothing tops, and bake until layers are golden brown and toothpick inserted in center comes out clean, 20 to 25 minutes. Invert pans onto wire racks and cool completely, at least 1 hour. Run knife around cake layers to loosen, invert onto rack, and peel off the parchment.

### **3. Assemble cake**

Layer cake, using 1 cup frosting between each layer, then frost top and sides with remaining frosting. Press coconut flakes onto the frosting. Refrigerate until frosting is firm, at least 3 hours or overnight