Coconut Cake

Adapted from Bon Appetit, March 2011

BAH Note: Make sure you use a container that will hold at least two cups when you mix the baking soda into the buttermilk. The buttermilk will react with the baking soda and the mixture will double in volume.

- 2 cups all purpose flour
- 1 1/3 cups sweetened flaked coconut
- 1 cup buttermilk
- 1 teaspoon baking soda
- 2 cups sugar or 1 cup sugar and 1 cup vanilla sugar
- 2 sticks butter at room temperature
- 5 large egg yolks
- 4 large egg whites at room temperature
- 1/4 teaspoon salt (vanilla salt if you have some)

Heat your oven to 350 degrees. Line two 9" round cake pans with parchment rounds and spray the prepared pans with nonstick cooking spray.

Mix the flour and coconut in a medium bowl. In a separate bowl, combine the buttermilk and baking soda.

In the work bowl of a stand mixer fitted with a paddle attachment, beat the butter and sugar for approximately 2 minutes until light and fluffy. Add the egg yolks and beat to combine. Add the flour and buttermilk mixtures alternately, beginning and ending with the flour. After the last of the flour is added, stop mixing once the batter is just combined.

In a separate bowl with clean beaters, beat the egg whites and salt until stiff peaks form. Mix 1/3 of the whites into the batter and then fold in the remaining whites until just blended.

Divide the batter between the prepared cake pans and bake for approximately 35 minutes or until the cakes are set and a tested inserted in the center comes out clean or with just a crumb or two. Cool the cakes in the pan for 10 minutes before turning them out onto racks to cool completely.

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coconut cake was posted by wendi on 18 july 2011 at bonappetithon.com