



## Tropical Coconut Cake

### Cake Ingredients

- 1 stick salted butter, room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp pure vanilla extract
- 1  $\frac{3}{4}$  c all purpose flour
- 1 tsp. baking powder (aluminum free)
- $\frac{1}{2}$  c milk or coconut milk

### Topping Ingredients:

- 6 Tbsp butter
- 1 cup packed light brown sugar
- 1/4 cup cream or half and half
- 1  $\frac{1}{4}$  c shredded sweetened coconut

### Cake Instructions:

Preheat oven to 325 degrees, and adjust the oven rack to the middle of the oven.

Cream butter and sugar for 4 minutes with an electric mixer, add the eggs one at a time along with the vanilla. Continue to beat 1 minute. Stir the baking powder and flour together so they are combined. Add  $\frac{1}{3}$  of the flour/baking powder mix just until incorporated, then add  $\frac{1}{2}$  of the milk. Alternate adding flour and milk, ending with flour. Do not over beat.

Put into a greased 10" x 2 inch cake pan. The batter will be thick - spread it evenly with a spatula. Bake for 35-45 minutes (my oven took 45 minutes) or until a toothpick comes out clean. Remove the cake pan to a rack and let the cake rest for 10 minutes. While it is cooling, make the topping.

### Topping Instructions:

Melt butter in a 2 quart sauce pan, add brown sugar and whisk until smooth. Cook over medium heat for 2 minutes. Add cream and whisk to incorporate. Heat another 1 minute - do not let it boil or simmer. Remove from heat and stir in coconut. Let cool about three minutes then spread on warm cake (that has cooled for 10 minutes).

Spread topping to evenly cover the top of the cake and broil at 400, rotating constantly until it bubbles all over and becomes slightly brown. This happens quickly so be careful.

Cool cake and slice into pieces to serve. Cover the remaining cake tightly with saran and foil - this stays moist for few days. The cake also freezes beautifully, tightly wrapped, for up to 2 months.

Note: You could substitute some chopped toasted pecans for part of the coconut if you'd like. I have also made this in a springform pan (line the bottom with parchment) and put the cake on a beautiful cake stand for company. This recipe as written works for me and looks pretty because I plate it and serve it with some fruit on the side.