

Yield: A lot of delectable slices **Author:** Modified by MK McClintock



Blackberry Coconut Cake with Buttercream Frosting

Prep time: 35 M Cook time: 22 M Total time: 57 M

The original recipe was created by Sally's Baking Addiction. My modifications came in the form of a few different ingredients, and the addition of a berry puree. Read the full recipe before starting to make sure you have all ingredients, baking dishes, and kitchen tools you will need.

INGREDIENTS:

For the Cake

- 2 and 1/2 cups unbleached, fine pastry flour; we used Bob's Red Mill brand
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon sea salt
- 3/4 cup unsalted butter, softened to room temperature
- 1 and 2/3 cups granulated sugar
- 5 large egg whites, at room temperature
- 1/2 cup sour cream, at room temperature
- 2 teaspoons pure vanilla extract
- 1 teaspoon coconut extract
- 1 cup coconut milk; we did use refrigerated carton coconut milk (organic), and it worked perfectly
- 1 cup sweetened shredded coconut, fine cut

For the Puree

- 1 cup fresh blackberries
- 1/2 cup fresh raspberries

For the Frosting

- 1 cup (2 sticks) unsalted butter
- 8 ounces cream cheese (1 block), softened to room temperature
- 5 cups confectioner's sugar

- 2 Tablespoons coconut milk; we did use refrigerated carton coconut milk (organic), and it worked perfectly
- 1/2 teaspoon pure vanilla extract
- 1/2 teaspoon coconut extract or flavoring; we used an all-natural flavoring
- 1/8 teaspoon sea salt
- 1 1/2 cups unsweetened coconut; we used a thicker cut of all natural coconut for the topping, lightly toasted
- Additional blackberries for top of cake, if desired

INSTRUCTIONS:

1. Preheat oven to 350°F and prepare three 9-inch baking rounds. We used baking spray without parchment.
2. Please see the instructions for the cake and frosting at Sally's Baking Addiction: sallysbakingaddiction.com/coconut-cake. We followed them almost exactly, so we will not repeat her process here.
3. We lightly toasted the coconut for the topping. If desired, set the oven temperature at 350°F. Spread the coconut in a single layer on a baking sheet lined with parchment or foil. Bake for 5-10 minutes depending on desired level of browning.
4. Our process modification came with the puree. To make the puree, simply grind, puree, or "mash" the 1 cup of blackberries and 1/2 cup of raspberries together. We used a mini Cuisinart grinder.
5. Do not add anything else to the puree. With everything else going on with the cake, the flavors blend beautifully without the addition of anything else to the fruit.
6. When assembling the cake, smooth a thin layer of the frosting on the first layer, followed by half of the puree. Gently smooth it over the frosting.
7. Repeat the process on the second layer with the remainder of the puree.
8. When frosting the cake, you will have a little of the berry show through. Top with the coconut and, if desired, a few blackberries. The cake does well for only a few days on the counter.
9. The cake freezes well, so unless you're feeding a hungry hoard, you'll have leftovers. A thin slice is satisfying. Simply remove from the freezer and defrost at room temperature.
10. Bake 22-25 minutes. Times may be different for you based on varying oven temperatures, so check after 22 minutes. Do not overbake!

NOTES:

- The original recipe said to use only canned coconut milk. We did use carton coconut milk (organic) because that is what we keep on hand, and it worked perfectly. We made the recipe twice, using the same ingredients both times.

- The recipe calls for sweetened coconut for both the cake and the topping. We used sweetened coconut for the cake, but unsweetened for the topping.

Nutritional info may vary based on the type of ingredients used. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use. For example, using vegetables instead of meat will result in different nutritional info.