Coconut Cake with Cream Cheese Icing

This cake was a great find. First time I baked it in a loaf tin (21.5x11cm). It made for a impressively high bar cake, however it was tricky to cook as I had to leave it in the turned off oven for 15mins to ensure the middle was cooked and the outside would not burn. The next time I cooked it in a 20cm square cake tin, and while less impressive it did cook more evenly. It seemed a more moist cake and lasted well for a number of days.

The taste of coconut is very subtle and probably won't bother those who don't like coconut.

The cream cheese icing (recipe included) tastes brilliant with this cake but of course you can use it with any cake. I have found a smoother icing mix can be made if you first grind the dextrose into finer granules in a mortar and pestle. But do not fear if you can't be bothered as it tastes the same regardless.

Cake Ingredients

1 cup desiccated coconut (we used shredded as we prefer the texture)

¾ cup milk

1 cup dextrose

250 g butter

2 (extra large) eggs

1 ¾ cup plain flour (scant)

2 teaspoons baking powder

1 teaspoon vanilla

Cake Method

1. *Preheat oven to 160°C (325°F)*
2. *Soak the coconut in a ½ cup of milk for 1 hour*
3. *Cream butter and dextrose until light and fluffy*
4. *Beat in the eggs, one at a time*
5. *Beat in the vanilla*
6. *Gradually add in the coconut mix*
7. *Sift flour and baking powder*
8. *Add half of the flour and mix only until combined (at this point it is important not to overbeat - you can fold the last ingredients in if you wish)*
9. *Add last ¼ cup of milk*

10. *Add last half of flour*
11. *Cook in oven for 50-60 minutes*
12. *Cool on rack*

Icing Ingredients

60g cream cheese

30g butter

1 cup dextrose

2 tablespoons hot water if necessary

Icing Method

1. *Beat cream cheese and butter until light and fluffy*
2. *Gradually beat in the dextrose until a smooth mix*
3. *If mix too thick to spread (should be the consistency of thick peanut paste) add 1 tablespoon of hot water, beating in well until combined*
4. *Repeat if required*
5. *Spread onto cake*