

MOD
ERN
PLATE
CATERING

Coconut Rum Cake

Makes 8 Servings.

INGREDIENTS

For Cake:

- 1 ¼ cups all purpose flour.
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- 4 large eggs plus 3 large yolks
- 1 ½ cups sugar
- 1 teaspoon pure vanilla extract
- ¾ cup unsalted butter, melted and cooled
- ¾ cup sweetened cream of coconut
- 1 tablespoon dark rum

For Coconut Slivers:

- 1 medium coconut
- 2 teaspoons confectioner sugar
- ½ teaspoon dried ginger
- ¼ teaspoon cinnamon

For Icing:

- 4 tablespoons cream cheese, softened
- 4 tablespoons cream of coconut
- 1 tablespoon Dark rum
- 1 tablespoon spiced rum
- ½ tsp pure vanilla extract
- 2 tablespoons heavy cream
- ½ cup confectioner sugar

Directions

For Cake:

- Preheat oven to 350F and place rack in the middle. Line bottom of pan with parchment paper. Lightly butter parchment. Flour pan.
- Mix flour, baking powder, and salt.
- In separate large bowl, whisk together eggs, sugar, and vanilla. Gradually whisk in flour mixture until combined. Whisk in butter until just incorporated.
- Pour into cake pan. Bang on counter to expel air bubbles.
- Bake 40-45 minutes until golden brown and cake starts to pull away from the side. Cool in pan 15 minutes, invert cake onto rack and cool 10 minutes more. Brush the top and sides of warm cake with coconut cream. Continue until gone. Cool completely.

For Icing:

- Beat together cream cheese, cream of coconut, rum, cream, and vanilla with an electric mixer until smooth.
- Beat in confectioner sugar.
- Icing should be smooth and slightly runny.
- 1 teaspoon lemon zest.

For Coconut Chips:

- Heat oven to 350F
- Pierce softest spot of coconut with a small screwdriver. Drain and discard liquid. Bake coconut on tray or in shallow baking pan. Break shell with hammer and pry the flesh off.
- Thinly shave with mandolin or vegetable peeler into long thin strips.
- Toss with confectioner sugar and lay out in 1 layer on a baking sheet lined with parchment paper.
- Bake 5-10 minutes until dry and just about to golden. Cool coconut completely, it will crisp as it cools.

Special Equipment Needed:

- 9-inch round cake pan – Mandolin (vegetable peeler will work)