

Jamie's Coconut Cake

Recipe courtesy of *Paula Deen*

momlogic.com

Ingredients:

Cake:

- 1 cup (2 sticks) butter, at room temperature
- 2 cups sugar
- 4 eggs
- 3 cups sifted self-rising flour
- 1 cup coconut milk
- 1 teaspoon pure vanilla extract

Filling:

- $\frac{3}{4}$ cup sugar
- 1 cup sour cream
- 4 tablespoons milk
- $\frac{1}{2}$ cup flaked, sweetened coconut

Frosting:

7 - Minute Frosting recipe

- Flaked, sweetened coconut for sprinkling

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Directions:

Follow directions for Basic 1-2-3-4 Cake, substituting coconut milk for regular milk. While cake is baking, prepare filling. Stir together sugar, sour cream, milk and coconut in a bowl until well blended. Remove cake layers from oven and allow cake to remain in pan as you prepare to stack and fill. Remove first layer and invert onto cake plate. Using the wrong end of a wooden spoon, poke holes approximately 1 inch apart until entire cake has been poked. Spread one third of filling mixture on cake layer. Top with second layer, repeat process. Top with last layer and repeat process again. (As I stack layers together, I stick them with toothpicks to prevent cake from shifting.) You can place the cake in the refrigerator for 3 days to allow it to absorb the filling mixture.

Prepare 7-Minute Frosting. Frost top and sides of cake. Sprinkle top and sides of cake with additional coconut.

Yield: 1 three-layer cake

Preparation time: 30 minutes

Cooking time: 25 minutes

Ease of preparation: easy