

2007 STRAWBERRY FESTIVAL
First Place Winner – Anna Moore, McBee, SC

Strawberry Coconut Chocolate Cake

Cake

3 cups sugar	2 $\frac{3}{4}$ cups all-purpose flour
1 cup plus 2 Tbsp. cocoa powder	2 $\frac{1}{4}$ tsp. baking powder
2 $\frac{1}{4}$ tsp. baking soda	1 $\frac{1}{2}$ tsp. salt
3 eggs	1 $\frac{1}{2}$ cups milk
$\frac{3}{4}$ cup vegetable oil	1 Tbsp. pure vanilla extract
1 $\frac{1}{2}$ cups very hot water	

Strawberry Mixture

6 cups strawberries washed and cut
1 cup sugar

2 cups coconut (used between and on top of layers)

Whip Cream Mixture

2 cups heavy cream
2 oz. sugar
Few dashes vanilla

Preheat oven to 350 degrees. Spray 3 round cake pans heavily with cooking spray (preferably Baker's Joy). Sift all dry ingredients then transfer to a mixer fitted with a whisk attachment and blend briefly. In a medium bowl, whisk together eggs, milk, oil, and vanilla extract. Add to dry ingredients and mix at low speed for 5 minutes. Heat water in microwave until it comes to a boil. Gradually add the hot water, mixing at low speed just until combined. The batter will be quite thin. Evenly distribute the batter into the 3 cake pans. Bake until a tester inserted in the center comes out clean, 40 to 45 minutes. Let cool in the pans. Mix together the strawberries and sugar and place in the refrigerator until juice forms. Take a piece of sewing thread and split the cake layers in half, making 6 separate layers. Place the first layer down and put a little over 1 cup of the strawberry mixture and spread. Sprinkle some coconut over it and continue until all the layers are used. Mix together the heavy cream, sugar, and vanilla in a mixer with a mix attachment until soft peaks are formed. Next, spread the whip cream mixture over the cake and sprinkle the remaining coconut on the cake. Top with chocolate shavings and/ or strawberries.

Recipe Courtesy of McLeod Farms, www.macspride.com.