

2009 Peach Festival Recipe Winner Second Place Winner – Sue Schmitzer

Fresh Peach & Toasted Coconut Torte

Ingredients:

Cake:

- 2 $\frac{3}{4}$ cups flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{4}$ cup sour cream
- 1 cup unsalted butter at room temperature
- 1 $\frac{2}{3}$ cups sugar
- 1 cup canned sweetened cream of coconut
- 4 large eggs, separated
- 2 teaspoons vanilla
- 2 cups of sweetened flaked coconut

Filling:

- $\frac{1}{2}$ cup peach preserves
- 3 pounds fresh peaches, peeled, pitted and chopped
- $\frac{1}{4}$ cup sugar
- 2 tablespoons fresh lemon juice
- $\frac{1}{4}$ teaspoon almond extract

Frosting:

- 3 cups chilled heavy whipping cream
- $\frac{1}{4}$ cup plus 2 tablespoons canned sweetened cream of coconut
- 1 $\frac{1}{2}$ teaspoons vanilla

For Cake:

Preheat oven to 350 degrees. Grease and flour 9 X 13 inch baking pan. Whisk together flour, baking powder and salt in medium bowl. Set aside. In a small bowl, combine buttermilk and sour cream. In larger mixing bowl, beat butter until fluffy. Gradually add in 1 $\frac{2}{3}$ cups sugar. Add 1 cup cream of coconut, egg yolks and 2 teaspoons vanilla. Beat until well blended. Beat in flour mixture in 3 additions alternating with buttermilk mixture in 2 additions. Beat egg whites until stiff. Fold into batter. Pour into greased pan and bake 45 minutes or until cake tests done. Cool on wire rack 10 minutes. Remove from pan & cool completely.

For Coconut:

Preheat oven to 350 degrees. Spread coconut evenly onto large jellyroll pan. Bake until golden brown, watching carefully and stirring every few minutes. This will take about 12 minutes. Cool.

Filling:

Mix together peach preserves, chopped peaches, $\frac{1}{4}$ cup sugar, lemon juice and almond extract. Put into colander over large bowl and let sit for 10 minutes to allow excess liquid to drain.

Frosting:

Whip heavy whipping cream with $\frac{1}{4}$ cup plus 2 tablespoons cream of coconut and 1 $\frac{1}{2}$ teaspoons vanilla until stiff peaks form.

To Assemble:

Split cake horizontally into 2 layers. Place 1st layer, cake-top down onto serving platter. Top with peach filling. Spread some of the whipped cream frosting over to cover evenly. Place 2nd layer, cut side down, onto whipped cream. Using the remainder of whipped cream frosting, frost the sides and top. Cover cake completely with toasted coconut. Store the finished cake in the refrigerator.