

**2010 STRAWBERRY FETIVAL RECIPE CONTEST**  
**2<sup>nd</sup> Place Winner - Joann Johnson**

**COCONUT CAKE WITH STRAWBERRY PRESERVES**

**Cake Ingredients:**

- 3 cups cake flour
- 3 tsp baking powder
- ½ tsp salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 ½ cups sugar
- 3 eggs
- ½ tsp vanilla extract
- ½ tsp coconut extract
- 1 can (13.5 oz) coconut milk
- 1 cup sweetened flake coconut, chopped fine

**Frosting and Filling Ingredients:**

- 1 pkg (8 oz) cream cheese, softened
- 4 Tbsp unsalted butter, softened
- 1 tsp vanilla extract
- 1 box (16 oz) Confectioners sugar
- 1 ½ cup sweetened flake coconut

**Cake Directions:**

- 1 Heat oven to 350 degrees. Coat three (3) or four (4) 8 inch round cake pans with cooking spray with flour.
- 2 In a large bowl, whisk together flour, baking powder and salt (set aside).
- 3 In another large bowl, beat butter and sugar on medium speed until light and
- 4 fluffy. Beat in eggs, one at a time, mixing well after each addition. Add vanilla
- 5 and coconut extracts; beat until combined.
- 6 On low speed, beat in flour mixture in three additions, alternating with coconut
- 7 milk. Beat well after each addition. Fold in chopped coconut divide batter
- 8 equally between prepared pans.
- 9 Bake at 350 degrees for 40 minutes or until toothpick inserted in center comes out clean. Cool in pans on a wire rack for 15 minutes. Remove cake layers from pans and cool completely.

**Frosting Directions:**

- 1 In a large bowl, beat cream cheese and butter until smooth. Beat in vanilla extract on low speed, beat in confectioner's sugar until smooth.
- 2 Take one (1) pint of strawberries and ¾ cups of sugar and cook until thick.
- 3 Trim cake layers until they are level. Place one cake layer on a plate, spread top
- 4 with thickened strawberry and sugar mixture. Add remaining cake layers. Spread top and sides of cake with frosting. Gently press shredded coconut onto side of cake. Refrigerate 1 hour before serving.