

**Christie's CocoNUTTY Cake**  
**By: Doris Hutch**

**Filling**

1 ¼ c heavy cream  
1 c sugar  
1 stick unsalted butter  
¼ c cornstarch  
½ t vanilla extract  
2 ½ c shredded sweetened coconut

**Cake**

4 sticks unsalted butter at room temperature  
3 c sugar  
6 eggs  
4 ½ c flour  
1 ½ T baking powder  
½ t salt  
1 ½ c heavy cream  
1 ½ T vanilla extract  
1 t coconut extract

**Frosting**

2 sticks unsalted butter at room temperature  
8 oz cream cheese at room temperature  
3 t vanilla extract  
5 c confectioner's sugar

**Directions:**

**Filling:** Place cream, sugar and butter in a medium saucepan and bring to a boil over medium high heat. Stir until sugar is dissolved. Meanwhile, in a small bowl mix cornstarch, vanilla and 2 Tbsp. of water. Add to cream mixture, boil and simmer until thickened, about 1 minute. Remove from heat and stir in coconut. Transfer to large glass baking dish, cool and refrigerate.

**Cake:** Preheat oven to 325. Spray cake pans. Cream butter and sugar in mixer until light and fluffy (5 minutes). Add eggs one at a time. In a large bowl, sift flour, baking powder and salt. In a small bowl, mix cream, vanilla and coconut extract. With a mixer on low, add flour mixture, alternating with cream mixture, beginning and ending with flour. Pour batter into prepared cake pans and bake 40-45 minutes.

**Syrup:** Place  $\frac{3}{4}$  cup sugar and  $\frac{3}{4}$  cup water in a medium saucepan over medium high heat. Bring to a boil until sugar has dissolved. Let cool.

**Frosting:** Place butter and cream in a mixer and beat until creamy. With mixer on low speed, add vanilla and confectioner's sugar. Beat 3 minutes, or until smooth and creamy.

Preheat oven to 375. Spread coconut flakes in an even layer on a baking sheet. Bake until golden, 5-7 minutes, stirring occasionally. Brush layers of cooled cake with syrup. Spread 2 cups of filling. Frost tops and sides of cake and press on toasted coconut