



Almond & Coconut Cake

Sarah's servings: 8, Sarah's skill: Difficult, Baking time: 30-35 mins

Ingredients

225g Caster sugar
4 Large eggs
240ml Sunflower oil
1tsp Almond essence
240g Self Raising flour
1tsp Baking powder
50g Ground almonds

Coconut Custard

225g Coconut milk
1tsp Vanilla extract

30g Cornflour
45g Caster sugar
1 Large egg yolk

Coconut Buttercream

200g Soft unsalted butter
400g Sieved icing sugar
Coconut milk (remaining from the tin used for the custard)

Decoration

8 x Raffaello chocolates
Dessicated coconut

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan)
- Line and grease 3 x 6" cake tins.
- Whisk the sugar, eggs, oil and almond essence until light and fluffy.
- Add flour, baking powder and ground almonds and fold until all the flour is combined.
- Divide the mixture equally between the three tins.
- Bake for 30-35 minutes or until a skewer comes out clean.
- Leave to cool slightly in the tins then transfer to a wire rack.
- Next to make the custard put 175g of the coconut milk and the vanilla extract in a medium sized pan. Stir over a high heat until it is hot but not boiling.
- In a heatproof bowl put the remaining coconut milk, cornflour, sugar and egg yolk and whisk together.
- Pour the hot milk into the bowl and whisk till combined then transfer back into the pan and heat until thickened.
- Put the custard back into the heatproof bowl and cover the surface with cling film to stop a skin forming. Set aside to cool.
- Next to make the buttercream put the butter in the bowl of a stand mixer fitted with the whisk attachment. Whisk until lighter in colour and fluffy.
- Add the sieved icing sugar and whisk again until it is all incorporated.
- Then add the left over coconut milk slowly until you have a smooth buttercream that is soft enough to pipe.
- Take 1/3 of the buttercream and put in an icing bag with a Wilton 1M nozzle.
- To assemble the cake take one of the cakes and place on a cake stand or plate and pipe a ring of buttercream around the edge of the cake.
- Take 1/2 of the coconut custard and spread inside the buttercream ring.
- Place the next cake on top and repeat with the remaining buttercream and custard.
- Put the final cake on the top and spread the remaining buttercream over the top and sides of the cake and put dessicated coconut all over the sides.
- Finally pipe 8 stars of buttercream around the top of the cake and add the Raffaello chocolates.