

# COCONUT CUSTARD CAKE

## ORIGINAL RECIPE

## INGREDIENTS

### For the cake:

- 11 tablespoons (158g) unsalted butter
- 2 ½ cups (475g) granulated sugar
- 4 large eggs
- 1 ½ cups (355ml) heavy whipping cream
- 1 tablespoon (15ml) vanilla extract
- ¼ cup coconut cream
- 2 tablespoons (30ml) coconut (or spiced) rum
- 2 ½ cups (250g) cake flour (I used Swans Down)
- 4 teaspoons (15g) baking powder
- 1 teaspoon (5g) salt

### For the filling:

- 1 ¼ cup (296ml) heavy whipping cream, divided
- 4 teaspoons (13g) corn starch
- 1/2 cup (114g) unsalted butter
- ¾ cup (142g) granulated sugar
- 2 ¼ cups (170g) shredded coconut, sweetened
- ¼ teaspoon vanilla extract

### For the icing:

- 1/2 cup (114g) unsalted butter, softened
- 16 oz (452g) cream cheese, softened
- 1 teaspoon (5ml) vanilla extract
- 3 cups (390g) powdered sugar
- 2 cups (151g) shredded sweetened coconut, toasted

## INSTRUCTIONS

1. **For the cake:** Preheat the oven to 350°F. Prepare three [8-inch cake pans](#) by generously greasing the bottom and the edges, and dusting with a coating of flour. If you prefer, you can line the bottom with parchment paper.
2. In a large mixing bowl, fitting with the paddle attachment, combine the butter and sugar and cream together for 4 to 5 minutes until the mixture is lightened in color.
3. Slowly add eggs, one at a time and beating until incorporated. Scrape down the bowl as needed.
4. In a large measuring cup, combine the heavy whipping cream, vanilla extract, coconut cream and rum.
5. In a medium-sized bowl, combine the cake flour, baking powder and salt and whisk until combined.
6. Alternate adding the dry and wet ingredients, starting with the dry ingredients and ending with the wet ingredients. Continuing beating the batter for 2 to 3 minutes until well combined.
7. Divide the batter evenly between the 3 cake pans- about 2 1/4 cups per pan. Continue to stir the batter in the bowl to ensure the batter is well mixed all the way through.
8. Bake at 350° F for 25 to 30 minutes until the cake are done, rotating in the oven halfway through baking. Check for doneness by inserting a toothpick into the center of the cake. If the toothpick comes out clean, the cake is done. Allow the cake to cool completely. Remove from the pan after 30 minutes or so.
9. **For the filling:** In a small bowl, combine 3 tablespoons of heavy whipping cream and corn starch and whisk until thickened. Add additional heavy cream if necessary to get a liquid consistency.
10. In a medium saucepan, melt the butter over medium heat and add remaining heavy whipping cream, sugar and shredded coconut. Heat the mixture, stirring occasionally just until the mixture is nearly boiling.

11. Lastly, add the corn starch mixture and continuing to heat over medium high heat until the mixture is thickened, stirring constantly. Whisk in the vanilla extract last.
12. Set the mixture aside and all it too cool completely.
13. **For the frosting:** Once the cake and filling has cooled, prepare the frosting. In a large mixing bowl, combine the butter and cream cheese and beat on medium-high speed using the paddle attachment. Beat until smooth and creamy.
14. Gradually add the powdered sugar, one cup at a time. As the mixture thickens, add the vanilla extract.
15. **To assemble the cake:** divide the coconut filling in half. Place the bottom layer of cake on an 8 or 10-inch cake board. Pipe a dam of frosting around the outside edge of the cake using a large round piping tip.
16. Fill the center with the coconut filling and gently spread evenly. Place the second layer of cake and repeat the above steps.
17. Place the final layer of cake on top. Ice the top and sides of the cake with the cream cheese icing, you don't need a very thick layer.
18. Use your hands to gently pat the shredded coconut into the frosting, covering the cake as thoroughly as possible.
19. Refrigerate the cake for at least 30 minutes before serving. Keep covered in an airtight container to prevent the cake from drying out.

## NOTES

- Recipe from [Bonjour Y'all](#). The original recipe was a 4 layer cake, that I adjusted to 3 layers.
- For the cake flour, go to the brand's website, look up the weight in grams for 1 cup of cake flour to determine the final weight you need for the flour. In my research, there isn't a straight forward weight for cake flour and it differs by brand. The brand I used was Swan's Down and 1 cup is equal to 100 grams.
- Do not use [bake even stripes](#) when baking this cake, it doesn't work with this recipe and causes the center of the cake to bake very weird.
- This cake will shrink, I made it 4 times and each one shrank, as this is not my original recipe, I am not sure how to adjust it to prevent the shrinking.
- I rotate my pans in the oven halfway through baking because the bake of my oven is a hot spot, that the cakes bake more evenly. Not all layers will bake for the same amount of time, if one of your layers is done before the others, pull it out of the oven to prevent over baking
- Both the frosting and the filling can be prepared ahead of time and kept in the refrigerator. The cream cheese frosting was still very much spreadable even after sitting the fridge overnight.
- If you find your cream cheese is still too thick, just let it sit out with filling for 30 minutes before using.
- You will have a little bit of leftover frosting and filling since this was originally a 4-layer cake and I turned it into a 3-layer cake. Don't overfill your layers.
- If you prepared the coconut filling ahead of time and refrigerated it, it might be a little too firm to spread. So, pop it in the microwave for 15-25 seconds until it's a spreadable consistency. It should not be warm when you spread it.