

May Birthday Cake Recipe



Petite Coconut Lemon Cake

Ingredients

2 cups all-purpose flour

1 cup sweetened shredded coconut

1 tsp. baking powder

1 tsp. salt

1-1/2 cups sugar

3 egg yolks

1-1/4 cups mayonnaise

3/4 cup unsweetened coconut milk

1/2 cup + 1 tbsp. buttermilk

2 tsp. coconut extract

2 tsp. vanilla extract

Zest of one lemon

3 egg whites

Coconut & Lemon Cream Cheese Frosting

1 stick butter, softened to room temperature

8 oz. cream cheese, softened to room temperature

1 tsp. coconut extract

1 tsp. lemon extract

3 cups powdered sugar

1 Tbsp. milk

Sweetened shredded coconut

1 lemon, thinly sliced

Fresh mint to garnish

Directions

Preheat oven to 325° F. Coat a 15 x 10 x 1-inch pan with cooking spray. Line with parchment paper and set aside.

Whisk flour, shredded coconut, baking powder, and salt in a bowl; set aside. Place sugar and egg yolks in the bowl of a stand mixer fitted with a paddle attachment. Mix on medium-high speed until light and fluffy. Add mayonnaise, coconut milk, buttermilk, extracts and lemon zest; blend until combined. Reduce speed to medium-low and slowly add dry ingredients, mixing until batter forms. Transfer batter to a separate bowl; set aside.

Clean stand mixer bowl and replace paddle with a whisk attachment. Add egg whites and whip until soft peaks form. Gently fold whipped whites into cake batter using a rubber spatula. Pour batter into prepared sheet pan and smooth it out. Pick up pan and lightly drop it on the counter to expel large air bubbles.

Place cake in oven. Bake for 20 to 25 minutes, or until wooden pick inserted in middle comes out clean. Run a butter knife around the outside of the cake and allow to cool in pan for 15 minutes. Lift a corner of the cake up using an offset spatula. Grab the parchment paper and lift the cake out of the pan. Tilt the pan and then slide the cake out onto a wire rack. Let set until completely cool.

Meanwhile, prepare frosting by placing butter and cream cheese in the bowl of an electric mixer. Beat on medium-high speed until light and creamy. Add extracts and blend for 15 seconds. Gradually add powdered sugar along with a teaspoon of milk at a time until frosting has reached a spreadable consistency. Set aside until ready to use.

Once cake has cooled, trim and discard crisp edges. Line a baking sheet with parchment or wax paper and set aside. Slice cake in half down the center, leaving the parchment paper attached to the cake. Use kitchen shears to cut through the parchment paper in between the sliced cake. Lift up one cake and invert onto the lined baking sheet. Remove parchment paper from cake. Spread 2/3 of frosting over cake. Place remaining cake, parchment side up, on top of frosted cake. Remove parchment paper and cover top with remaining frosting. Sprinkle with shredded coconut and cover with plastic. Refrigerate for several hours or overnight.

After cake has chilled, remove from fridge and uncover. Press a deep, round cookie cutter into the corner of the cake. Lift up the cookie cutter and gently push out the cake, placing it onto a platter. Repeat this process until all the cake has been used. Scraps may be discarded or placed into a sealed bag/container, then frozen. When ready to serve, place petite cake on a plate.

Garnish with a thin slice of lemon and fresh mint.