

Coconut-Covered Red Velvet Cake with Cake Ball Truffles



INGREDIENTS

3-3/4 cups flour

3/4 cup unsweetened cocoa powder

1-1/2 tsp. baking soda

3/4 tsp. salt

3 sticks butter, softened

3 cups sugar

6 eggs

1-1/2 cups sour cream

3/4 cup milk

3 Tbsp. red food color

3 tsp. pure vanilla extract

Cream cheese frosting, divided (recipe follows)

1 cup prepared dark chocolate frosting, divided

One 14-oz. bag sweetened shredded coconut, divided

DIRECTIONS

Preheat oven to 350° F. Grease three 8-inch round cake pans, line with parchment paper and set aside. Combine flour, cocoa powder, baking soda and salt in a medium bowl. Set aside.

Place butter and sugar in the large bowl of an electric mixer, and beat on medium speed for 5-7 minutes or until light and fluffy. Add eggs, one at a time, beating after each addition. Mix in sour cream, milk, food color and vanilla. Turn mixer on low and gradually incorporate flour mixture just until blended. DO NOT OVERBEAT. Distribute batter evenly into prepared pans.

Place cakes in oven on center rack. Bake for 30 to 35 minutes, or until toothpick inserted into center of each cake comes out clean. When done, remove cakes from oven and leave in pans for 10 minutes before inverting onto wire racks to cool completely.

Cream Cheese Frosting

INGREDIENTS

1 lb. softened cream cheese

2 sticks softened butter

1 tsp. pure vanilla extract

4 cups sifted confectioners' sugar

DIRECTIONS

Combine cream cheese, butter and vanilla in the large bowl of an electric mixer. Beat until smooth. Reduce speed to low and gradually add in the sugar, mixing until well combined.

Increase speed to high, and beat until mixture is light and fluffy. Transfer 1 cup of frosting into a small bowl. Cover both bowls of frosting and set aside until ready to use.

When cakes have completely cooled, carefully trim about a quarter-inch off the top of each layer.

Put the trimmed pieces into a mixing bowl and set aside. Place one cake layer on a plate and spread half of the chocolate frosting just on the top portion of the cake. Repeat with a second cake, using the remaining chocolate frosting. Add the final layer, spreading the cream cheese frosting from the large bowl on top of the final layer and around the sides of all three cakes. Pour 1 cup of the shredded coconut onto a plate and set aside. Sprinkle the remaining flakes over the freshly frosted cake, gently pressing the coconut into the sides so it adheres.

To make the cake balls, crumble the trimmed red velvet pieces into a food processor and process into fine crumbs. Add a spoonful of cream cheese frosting to the crumbs and process again until the cake starts to bind together. Scoop out a small amount and shape into a ball by rolling between your hands. Place the formed ball onto a plate and continue with remaining cake mixture until it yields a total of six balls.

When all the cake balls have been formed, spread a layer of cream cheese frosting over each one then immediately roll into the awaiting coconut flakes. Place truffles on cake as pictured, add a few lit candles, and ask the birthday recipient to make a wish. Enjoy!