

King Arthur Senior Baking Contest Coconut Cake

Open to adults ages 15 and up

Please enter on a *disposable* plate.

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when they submit the entry.

Adult Prizes:

- First Place \$75 Gift Card
- Second Place \$50 Gift Card
- Third Place \$25 Gift Card

INGREDIENTS

$\frac{3}{4}$ pound (3 sticks) unsalted butter, at room temperature, plus more for greasing the pans
2 cups sugar
5 extra-large eggs, at room temperature
1½ teaspoons pure vanilla extract
1½ teaspoons pure almond extract
3 cups King Arthur Unbleached All-Purpose Flour, plus more for dusting the pans
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon kosher salt
1 cup milk
4 ounces sweetened shredded coconut

For the frosting:

1 pound cream cheese, at room temperature
½ pound (2 sticks) unsalted butter, at room temperature
¾ teaspoon pure vanilla extract
¼ teaspoon pure almond extract
1 pound confectioners' sugar, sifted
6 ounces sweetened shredded coconut

INSTRUCTIONS

Preheat the oven to 350 degrees. Grease two 9-inch round cake pans; then line them with parchment paper. Grease them again and dust lightly with flour.

In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugar on medium-high speed for 3 to 5 minutes until light yellow and fluffy. Crack the eggs into a small bowl. With the mixer on medium speed, add the eggs one at a time, scraping down the bowl once during mixing. Add the vanilla and almond extracts and mix well. The mixture might look curdled; don't be concerned.

In a separate bowl, sift together the flour, baking powder, baking soda and salt. With the mixer on low speed, alternately add the dry ingredients and the milk to the batter in three parts, beginning and ending with dry ingredients. Mix until *just* combined. Fold in the 4 ounces of coconut with a rubber spatula.

Pour the batter evenly into the 2 pans and smooth the top with a knife. Bake in the center of the oven for 45 to 55 minutes, until the tops are browned, and a cake tester comes out clean. Cool on a baking rack for 30 minutes; then turn the cakes out onto a baking rack to finish cooling.

For the frosting, in the bowl of an electric mixer fitted with a paddle attachment, combine the cream cheese, butter, vanilla and almond extracts on low speed. Add the confectioner's sugar and mix until just smooth (don't whip!).

To assemble, place one layer on a flat, disposable serving plate, top side down, and spread with frosting. Place the second layer on top, top side up, and frost the top and sides. To decorate the cake, sprinkle the top with coconut and lightly press more coconut onto the sides. Serve at room temperature.