

Pineapple Coconut Cake

Coconut Pastry Cream:

- 1 cup milk
- 1 cup coconut milk (reserve rest of the coconut milk from a 13.66 oz can for the cake batter)
- 4 large egg yolks (reserve egg whites for the frosting)
- 1/2 cup granulated white sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract

- In a saucepan combine the milk and coconut milk.
- Heat on medium heat until just starting to boil and remove from heat.
- In the meantime, in a medium-sized bowl, mix the sugar and egg yolks together.
- Combine the flour and cornstarch together and add to the egg mixture, continuing to mix until you get a smooth paste.
- Slowly pour the hot milk mixture into the egg mixture in a thin stream, stirring constantly to prevent curdling.
- Pour the egg mixture back into the saucepan, add the vanilla and cook over medium heat stirring constantly until it becomes very thick.
- Using a spoon or spatula, press the pastry cream through a sieve into a clean bowl and immediately cover the surface of the pastry cream with plastic wrap to prevent a crust from forming.
- Let cool. If not using right away refrigerate until needed, up to 3 days.

Makes about 2 cups

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Pineapple Ginger Filling:

- 1 – 20 oz can of pineapple bits in 100% juice (keep all of the juice)
- 1/2 cup granulated white sugar
- 1/4 teaspoon ground ginger
- 3 tablespoons cornstarch
- 2 tablespoon of butter

- Combine the cornstarch and 1/2 cup of the juice from the can of pineapple in a small bowl and stir until cornstarch is dissolved.
- In a saucepan combine the rest of the juice with the pineapple and ground ginger.
- Cook over medium heat for about 6 minutes, stirring occasionally.
- Stir in the cornstarch mixture and the butter and cook over medium-low heat until the mixture become very thick, stirring constantly.
- Pour filling into a clean bowl and let cool. Cover the surface with plastic wrap. If not using right away refrigerate until needed, up to 3 days.

Makes about 2 cups

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Coconut Cake:

- 2 sticks of butter
- 2 cups sugar
- 4 eggs
- 3 cups cake flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- Reminder of coconut milk (approximately 2/3 cup)
- Milk (approximately 1/3 cup)
- 1/2 cup buttermilk
- 1/2 tablespoon vanilla extract

- Preheat oven to 350°. Position oven racks to the middle of the oven.
- Grease two 8" or 9" cake pans. Line bottom of pans with greased parchment paper. Flour pans.
- Sift together flour, baking powder and salt. Set the flour mixture aside.
- Mix coconut milk with enough milk to make 1 cup. Mix in the buttermilk. Set the milk mixture aside.
- Beat butter and sugar in large mixer bowl until fluffy.
- Add eggs one at a time, beating well after adding each egg.
- On low speed, mix in 1/2 of the flour mixture. Then mix in 1/2 of milk mixture. Scrape down sides of bowl.
- Mix in other 1/2 of the flour mixture. Then mix in other 1/2 of milk mixture and vanilla extract.
- Divide batter between pans. Spread batter to even out.
- Bake cake for 25 - 30 minutes, rotating pans in the oven after 15 minutes.
- Remove cake pans from the oven and allow cake to cool before assembling cake.



Fluffy Frosting:

- 1 1/3 cups sugar
- 1/3 cup water
- 4 egg whites
- 1 teaspoon vanilla extract.

- In a saucepan, combine sugar and water and heat over medium heat to boiling. You are at the correct stage when you dip the spoon into the syrup, hold the spoon above the saucepan letting the syrup drip back into the saucepan, and a long thin thread forms. The sugar is ready. Turn the heat to low to keep the syrup hot.
- Beat egg whites until foamy.
- Continue beating egg whites while slowly pouring in hot sugar syrup in a thin stream.
- Continue beating frosting until fluffy,
- Beat in vanilla extract.



Assembling the cake:

- 1 bag shredded coconut
- Piping bag and star tip (optional)
- Split each cake layer in halve horizontally.
- Place one layer on plate.
- Spread 1/2 of pastry cream over layer.
- Place second layer on top.
- Spread 1/2 of pineapple filling on top.
- Place third layer on top.
- Spread other 1/2 of pastry cream on top.
- Place final layer on top.
- Frost top and sides of cake with fluffy frosting.
- Spoon rest of pineapple filling in center of cake.
- Cover sides and outer top of cake with shredded coconut.
- Fill piping bag with frosting and pipe star border around pineapple filling.



ENJOY!