# Coconut Birthday Cake

## Ingredients

2 3/4 cups **all-purpose flour**

1 teaspoon **baking powder**

½ teaspoon **baking soda**

½ teaspoon **salt**

1 ½ **cups sugar**

1 cup **salted butter**, softened to room temperature

1 cup **canned cream of Coconut (Coco Lopez)**

5 Large **eggs**, separated

2 teaspoons **vanilla**

1 cup **buttermilk**

2 cups **coconut flakes**

## Directions

Preheat the oven to 350 degrees

Prepare three 8-inch layer-cake pans with pan spray, and line the bottoms with wax paper.

In a small bowl, combine the flour, baking powder, baking soda, and salt

With an electric mixer, beat the sugar and butter till it's light and fluffy. Add the cream of coconut and beat it till it's fluffy. Beat in the egg yolks one at a time. Add the vanilla. Scrape down the sides of the bowl and mix it again.

Add the dry ingredients and mix till they are just combined. Add the buttermilk and mix till it is combined.

In a separate bowl, beat the egg whites until they are stiff, but not dry. Fold the egg whites into the batter.

Divide the batter evenly between the prepared pans.

Bake the cake for 40 to 45 minutes or until a cake tester or toothpick inserted into the center comes out clean.

Let the cake cool for 10 minutes in the pans and turn it out unto the wire rack to cool completely.

I like to ice this cake with cream cheese icing (recipe follows) and finish it with coconut flakes all over the top and sides.

## Cream Cheese Icing

"This icing is made for carrot cake, but I also love it on devil's food cake and hummingbird cake."

### Ingredients

3 - 8 ounce packages of **cream cheese**, softened to room temperature

½ cup **salted butter**, softened to room temperature

2 teaspoons **vanilla**

2 ½ cups **confectioners's sugar**

3 tablespoons **pineapple juice** (optional)

### Directions

In a large bowl cream together the cream cheese and butter with an electric mixer. Add the vanilla and mix it in. Beat the mixture again. Add the pineapple juice if desired, and mix well.