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Recipe Name:

Sonya Rainere's Coconut Cake

Ingredients:

Cake

3 cups of cake flour
1 tbsp baking powder
½ tsp salt
¼ tsp baking soda
1 ½ cups butter softened
1 ¼ cups sugar
2/3 cups milk (I used buttermilk)
2 tsp coconut extract
4 large eggs

Icing:

¼ cup corn starch
1 cup whole milk
1 tsp. salt
1 cup Crisco
2 tsp. coconut extract (or 1 and 1 of coconut extract and vanilla)
1 box confectioners' sugar

Directions:

Directions for cake:

Preheat oven to 350 degrees. Spray 3 9 inch baking pans (or cupcake pans) with non-stick baking spray w/flour.

Mix the cake flour, baking powder, salt and soda, and set aside. Beat together the eggs, milk, and extract in a separate bowl and set that aside. Beat softened butter and sugar together until fluffy (using the mixer on high). This mixture is in the big bowl. Add to the big bowl, the flour mixture, alternating with the egg milk mixture, just until combined for about 2 minutes, occasionally scraping the bowl.

Bake until the center springs lightly back when touched, or use the toothpick method. If doing the cake, 19-23 minutes. The cupcakes take less time.

Directions for Icing:

In a nonstick small pan over low heat, cook the corn starch, milk and salt until thick. Cool. Using a strong beater in a large mixing bowl, beat the Crisco, extract, and sugar until creamy. When the milk mixture is cool, slowly add in quarter cup increments to the sugar mixture. Beat several minutes until icing becomes fluffy. The more you beat this icing, the fluffier it becomes.