

2023 Baking Contest Sr. Division – Specialty Cake

Pineapple Coconut Layer Cake

Yield: 1 (9- by 2-inch) Round Layer Cake

Ingredients

For Cake Layers:

2 ½ c. cake flour (not self-rising)	1 ½ t. vanilla
2 ½ t. baking powder	5 large eggs
½ t. salt	2 sticks (1 c.) unsalted butter, softened
1 c. milk	1 ½ c. sugar

For Filling:

28-oz. can crushed pineapple in unsweetened juice	1 T. cornstarch
2 2/3 c. sweetened flaked coconut (7 oz. bag)	a rounded ¼ c. sugar

For Seven-Minute Frosting:

2 large egg whites	1 T. light corn syrup
1 ½ c. sugar	1 t. vanilla
½ c. water	

Directions

1. Preheat oven to 350°F. Butter two 9- by 2-inch round cake pans and line bottoms with rounds of wax paper or parchment paper. Butter paper and dust pans with flour, knocking out excess flour.

Make Cake Layers:

1. In a bowl, sift together flour, baking powder, and salt.
2. In a glass measuring cup, stir together milk and vanilla.
3. In a small bowl, lightly beat eggs.
4. In another bowl, with an electric mixer on medium speed, beat butter for 1 minute and add sugar in a steady stream, beating until light and fluffy, about 4 minutes, scraping down sides of the bowl occasionally.
5. Beat in eggs a little at a time, beating well after each addition, until pale and fluffy.
6. Stir in flour mixture in 4 batches alternately with milk mixture, beginning and ending with flour mixture and stirring after each addition until the batter is smooth.
7. Divide batter between pans, smoothing tops, and bake in the middle of the oven until a tester inserted in the center comes out clean, about 30 minutes.
8. Cool cake layers in pans on racks for 10 minutes. Run a thin knife around the edge of each pan and invert layers onto racks.
9. Peel off the wax paper and cool the layers completely.
10. Cake layers may be made 5 days ahead and frozen, wrapped in plastic wrap and foil. Thaw the cake layers in the refrigerator 1 day before proceeding with the recipe.

Make Filling:

1. In a heavy saucepan, stir together pineapple, cornstarch, and sugar until the cornstarch is dissolved.
2. Bring mixture to a boil, stirring constantly, and simmer, stirring for 3 minutes.
3. Cool filling completely. Filling may be made 3 days ahead and chilled, covered.

Assemble Cake:

1. With a long serrated knife horizontally halve each cake layer. Stack cake layers, spreading and filling between them.

Toast Coconut:

1. Toast coconut until golden and cool.

Make Frosting:

1. In the top of a double boiler or in a large metal bowl with a hand-held electric mixer, beat together all frosting ingredients except vanilla, until combined.
2. Set mixture over a pan of boiling water and beat on high speed until it holds stiff, glossy peaks, about 7 minutes. (Depending on the mixer and weather, this may take longer than 7 minutes.)
3. Remove the top of the double boiler or bowl from the heat and beat in vanilla. Continue to beat frosting until cooled and spreadable.
4. Spread cake with frosting and coat with coconut.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.