THE J.M. SMUCKER Co

White Chocolate Coconut Layer Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	35 mins	16	N/A

Ingredients

- **Batter:**
- 1 cup butter, softened
- 1 3/4 cups granulated sugar
- 4 eggs
- 1 cup white chocolate, melted and cooled
- 2 tsp vanilla extract
- 3 cups Robin Hood® Original All Purpose Flour

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- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup milk
- **Icing:**
- 8 oz cream cheese, softened
- 1/2 cup butter, softened
- 1 cup white chocolate, melted and cooled
- 1 tsp vanilla extract
- 4 cups icing sugar
- 1 pkg sweetened flaked coconut (about 2 cups/500mL)

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease 2 9” (23cm) cake pans.

Step 2:

Cream butter and sugar on medium-high speed in large mixing bowl for 3 to 5 minutes until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and cooled white chocolate. Beat until combined.

Step 3:

Combine dry ingredients in a separate large bowl. With the mixer on low speed, alternately add the dry ingredients and the milk to the batter in 3 parts, beginning and ending with the dry ingredients. Mix until just combined.

Step 4:

Divide the batter evenly into the prepared pans. Bake in preheated oven 30-35 minutes or until a toothpick inserted in center of cake comes out clean.

Step 6:

Beat cream cheese and butter on medium speed until combined. Add cooled white chocolate and vanilla. Beat well. Add the icing sugar and beat until smooth.

Place 1 layer on serving plate and spread with about 1 ½ cups (375mL) icing. Place second layer on top and ice top and sides of cake. Sprinkle top with coconut and lightly press more coconut onto the sides.

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