TAYLOR & COLLEDGE

Coconut & Raspberry Layer Cake

Total Time: 60 mins
Portions: 10-12 Portions

Ingredients

For the sponge cake

350 g Unsalted butter unsalted
350 g Caster Sugar
6 Medium Eggs
350 g Plain Flour
1 tsp Baking Powder
4 tsp Taylor & Colledge Coconut Extract
30 ml Milk

For the filling

250 g Raspberry Jam

For the buttercream

500 g Unsalted butter unsalted
1000 g Icing Sugar
3 tsp Taylor & Colledge Coconut Extract

For the decoration

about 50 g Desiccated Coconut (toasted)
about 100 g Raspberries
about 30 g Freeze Dried Raspberries

Utensils

Preparation

1. Preheat the oven to 180°C. Grease and line three 20 cm round cake tins.Cream together the margarine and sugar until light and fluffy.Gradually beat in the eggs and coconut extract. If the mixture starts to curdle, add a spoonful of flour.Divide the batter evenly between the prepared tins and smooth the tops.Bake for 30 - 35 minutes, or until golden brown and a skewer inserted into the center comes out clean. Cool in the tins for 15 minutes, then transfer to a wire rack to cool completely.
2. Beat the softened butter with a mixer for 5 minutes until light and fluffy.Gradually add the icing sugar, followed by the coconut extract, and beat until well combined.
3. Level the tops of the sponge cakes with a knife to create even layers.Place the first sponge layer on a slightly larger cake board. Pipe a ring of buttercream around the edge of the sponge to create a border, then spread half of the raspberry jam in the center.Place the second sponge layer on top and repeat the process with another layer of buttercream and the remaining raspberry jam.Add the third sponge layer on top and chill the assembled cake in the fridge for 30 minutes.Once chilled, spread a thin crumb coat of buttercream around the outside of the cake. Return to the fridge for another 30 minutes to set.Spread the remaining buttercream evenly around the outside and on top of the cake.Garnish with fresh raspberries and freeze-dried raspberries.Press the toasted desiccated coconut around the sides of the cake for the final touch.