Coconut Cake

This makes one 8-inch round cake.
Double it to make a layered cake.

Ingredients

For the Cake

- 2 large eggs
- ½ cup sugar
- 1 teaspoon pure vanilla extract
- ⅓ cup canola oil
- ½ cup coconut milk (or coconut creamer)
- 1 ¼ teaspoons baking powder
- ¼ teaspoon Kosher salt
- 1 ¼ cups all-purpose flour
- ⅓ cup shredded coconut (for a moister/sweeter cake use sweetened coconut – for a lower sugar option use unsweetened)

For the Mascarpone Frosting

- 8 ounces mascarpone cheese
- ½ cup confectioners' sugar
- 1 teaspoon vanilla
- ½ cup shredded coconut

Steps

1. Preheat oven to 350°F. Grease and flour an 8-inch round pan.

2. In the bowl of an electric mixer beat together eggs, sugar and vanilla until frothy. Add oil and coconut milk. Mix until combined. Add baking powder, salt and flour and stir until combined – be careful not to overmix. Scrape down the sides of the bowl and add coconut. Mix until combined.

3. Pour mixture into the pan and bake in preheated oven for 25 –30 minutes, or until a toothpick inserted in the center of the cake comes out clean. Let the cake cool before taking it out of the pan to fully cool on a wire rack.

4. To make the frosting: In the bowl of a stand mixer, beat together mascarpone cheese, confectioners' sugar and vanilla until smooth and creamy.

5. When the cake has fully cooled, frost cake and sprinkle the top with shredded coconut.