

Copypat Coconut Junior Cake

PREP TIME: 20 minutes.

TOTAL TIME: 50 minutes

COOK TIME: 30 minutes.

CAKE:

1 1/2 C all-purpose flour	1/2 C brewed Coconut Junior Cake (strongly brewed)
1 C granulated sugar	1 t vanilla extract
1/2 C unsalted butter, softened.	1 t baking powder
2 C eggs	1/2 t baking soda
1/2 C coconut milk	1/4 t salt
2 T dry Coconut Junior Cake tea leaves, finely ground	1/2 C shredded coconut

COCONUT TEA INFUSION (for both the cake and the frosting):

2 T dry Coconut Junior Cake tea leaves	1 C hot water
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FROSTING:

1/2 C unsalted butter, softened.	1/4 C brewed Coconut Junior Cake tea (strongly brewed)
3 C confectioners' sugar	1/2 t vanilla extract
2 T coconut milk	1/2 C shredded coconut (for topping)

PREPARE THE COCONUT TEA INFUSION:

Brew 2 T of dry coconut junior cake tea leaves in 1 C of hot water for about 5 minutes. Strain and set aside to cool.

MAKE THE CAKE:

Preheat your oven to 350°F. Spray a 9-inch square cake pan with Baker's Joy Baking Spray.

In a large bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Mix in the vanilla extract.

In a separate bowl, whisk together the flour, ground tea leaves, baking powder, baking soda, and salt.

Gradually add the dry ingredients to the butter mixture, alternating with the coconut milk and brewed coconut junior cake tea, beginning, and ending with the dry ingredients. Mix until just combined.

Fold in the shredded coconut.

Pour the batter into the prepared cake pan and smooth the top.

Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

Allow the cake to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

PREPARE THE FROSTING:

In a large bowl, beat the butter until creamy.

Gradually add the confectioners' sugar, beating until smooth.

Add the coconut milk, brewed coconut junior cake tea, and vanilla extract. Beat until the frosting is light and fluffy.

ASSEMBLE THE CAKE:

Once the cake is completely cool, spread the frosting evenly over the top. Sprinkle the shredded coconut over the frosting for a finishing touch.