Coconut Almond Cake

Prep Time: 25 minutes   **Cook Time:** 40 minutes

Cake:

2 C all-purpose flour	1 t baking powder
1 1/2 C sugar	1/2 t baking soda
1 C butter, softened	1/4 t salt
4 lg eggs	1 t vanilla extract
1/2 C coconut milk	1 t almond extract
2 T Coconut tea leaves, finely ground	1/2 C shredded coconut
1/2 C sour cream	

Preheat oven to 350°F
Cream butter and sugar until light and fluffy.
Add eggs one at a time beating well after each addition.
Mix in vanilla extract, almond extract, sour cream, and ground tea leaves.
Combine flour, baking powder, baking soda, and salt in a separate bowl.
Gradually add dry ingredients to the butter mixture, alternating with coconut milk.
Fold in shredded coconut gently.
Pour batter into a greased 9-inch round cake pan.
Bake for 35-40 minutes or until a toothpick inserted into the center comes out clean.
Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Topping:

1 C heavy cream	1/4 C powdered sugar
1/2 C cream cheese, softened	2 T Coconut tea leaves, finely ground

Whip heavy cream until stiff peaks form.
Beat cream cheese and powdered sugar until smooth.
Fold in whipped cream and ground tea leaves gently.
Spread over cooled cake as desired.