

# Pineapple, Orange, and Coconut Cake

2 1/2 C all-purpose flour

2 t baking powder

1/2 t baking soda

1/2 t salt

1 C unsalted butter, softened

1 1/2 C granulated sugar

4 lg eggs

1 t vanilla extract

1 1/2 C brewed [Pineapple Orange Coconut Cake](#) tea

1 C crushed pineapple, drained

1 T orange zest

1 C sweetened shredded coconut

## PREP:

1. Preheat your oven to 350°F. Grease and flour a 13x9 inch baking pan.
2. Brew the Pineapple Orange Coconut Cake Tea and let it cool.

## MIXING:

1. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
2. In a large bowl, cream the butter and sugar together until light and fluffy.
3. Beat in the eggs one at a time, then stir in the vanilla extract and orange zest.
4. Gradually add the dry ingredients to the wet mixture, alternating with the brewed tea, beginning and ending with the dry ingredients.
5. Fold in the crushed pineapple and shredded coconut.

## BAKING:

1. Pour the batter into the prepared baking pan and spread it evenly.
2. Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
3. Allow the cake to cool completely in the pan on a wire rack.

# Whipped Cream, Orange, and Coconut Topping

1 C heavy whipping cream, chilled

2 T confectioners' sugar

1 t vanilla extract

1 t orange zest

1/2 C sweetened shredded coconut, toasted

## PREP TIME: 10 minutes

1. Chill a mixing bowl and beaters in the refrigerator for about 15 minutes to ensure the cream whips up nicely.

## WHIPPING: 5 minutes

1. In the chilled mixing bowl, combine the heavy whipping cream, confectioners' sugar, and vanilla extract.

2. Beat on medium-high speed until soft peaks form.
3. Gently fold in the orange zest and toasted shredded coconut.

### **TOPPING THE CAKE:**

1. Once the cake is completely cooled, spread the whipped cream topping evenly over the top.
2. Optionally, sprinkle a bit more toasted coconut and orange zest on top for garnish.