Mango Coconut Cake

The Cake

4	Large Eggs		1	Teaspoon Rum extract
2	Cups all-purpose flour (sifted before measuring)		1	Teaspoons of baking soda
2	Cups of sugar		1	Teaspoons ground cinnamon
½	Cup of oil		½	Teaspoon salt
1	Stick of butter softened		½	Teaspoons ground ginger
2	Teaspoon Butter Nut extract		1	Lb. mashed Mango* (4 fresh Mangos)
½	Cup shredded coconut		1	Cup of chopped Walnuts (optional)

* You can substitute 2-15 oz. cans of sliced mango, drained and mashed. I found canned slice mango at Smart & Final.

The Glaze

½	Cup of sugar
1/3	Cup of water
2	Teaspoons of Malibu Tropical Liqueur

To prepare the cake

Crack eggs in large mixing bowl, cover and let stand for 30 minutes until room temperature. Preheat oven to 350° . Meanwhile, sift flour with baking soda, salt, ginger, and cinnamon.

With electric mixer at high speed, beat eggs thoroughly. Add sugar and continue to beat until eggs are lemony in color and the mixture is light and fluffy. Gradually add oil, Butter, Rum extract, Butter Nut flavor extract and mashed mango, beating well after each addition to blend thoroughly. I normally us a hand potato masher for the mango so it want get soupy.

With electric mixer at low speed, beat in flour mixture, several spoonfuls at a time, beating only until flour is moistened. Add coconut (I suggest you run the coconut through a food processor or blender so it want be stringy while mixing) and then pour into a 10-inch tube pan without removable bottom sprayed with PAM for baking. Bake about 1 hour, or until surface springs back when gently pressed with fingertips. Remove cake from oven and cool just long enough for you to remove it from the pan, 5-10 min.

To prepare the glaze

To make the glaze, combine sugar and water; bring to a boil. Remove from heat and add the Malibu Tropical Liqueur. Before you remove the cake from the pan brush it with the Hot Glaze. Now remove the cake from the pan and place it on a plate. Brush hot glaze over top and sides of cake until all gone. Cover immediately in a well-sealed Tupperware cake container, or glass cake cover. Cake will sweat. Do not uncover until all moisture is gone (About 2 days). The cake is best when aged for the two days. However there have been times when nobody wanted to wait and the cake was gone hours after I finished brushing on the glaze.

Another Wonderful Cake
From ThePharrSide!