

Pina Colada Cake

Vanilla Coconut Genoise

Ingredients	Makes two 9-inch cakes	Makes three 9-inch cakes
Unsalted Butter	2 $\frac{3}{4}$ ounces	4 ounces
All-Purpose Flour	3 $\frac{3}{4}$ ounces	5 $\frac{1}{2}$ ounces
Cornstarch	2 $\frac{3}{4}$ ounces	4 ounces
Salt	Pinch	Pinch
Vanilla Extract	To Taste (1 teaspoon)	To Taste (1 teaspoon)
Coconut Milk/Cream	2 $\frac{3}{4}$ ounces	4 ounces
Whole Eggs	10 ounces (5 each)	1# (8 each)
Granulated Sugar	6 $\frac{1}{2}$ ounces	9 $\frac{3}{4}$ ounces
Shredded Coconut	5 ounces	7 $\frac{3}{4}$ ounces

1. Melt the butter and allow to cool to room temperature.
2. Prepare two 9-inch cake pans. Meanwhile prepare a pot for a water bath by simmering water in the pot.
3. Sift together the flour and cornstarch and set aside.
4. Combine the cooled butter, salt, vanilla extract, and coconut milk and set aside.
5. In a bowl combine the eggs and the sugar and place over the double boiler immediately. Continuously, but not vigorously, whisk the eggs and sugar until they reach about 120-125 degrees F.
6. Place the heated eggs on an electric mixer and whip on high until they reach full volume. You can check for volume similar to whipped yolks (ribbon stage): when the beater is lifted from the whipped eggs, the dripping eggs should fall on top of the eggs still in the bowl and build upon itself forming ribbons. It should take about 5-7 seconds before the ribbons are completely absorbed back into the rest of the whipped egg.
7. When full volume is reached, remove the bowl from the mixer. Immediately fold the dry ingredients working quickly but carefully.
8. Fold in the shredded coconut.
9. Fold in the butter mixture.
10. Pour the batter into the two pans and bake at 350 degrees for about 35 – 40 minutes or until the cakes test done. To test for doneness, insert a toothpick or knife into the center of the cake. If the tool comes out clean the cake is done.

Light and Airy Coconut Swiss Buttercream

This lighter version of Swiss buttercream has less butter.

Ingredients	2# ounces
Granulated Sugar	5 ounces
Egg Whites	5 each (5 ounces)
Unsalted Butter, Room Temperature	14 ounces
Powdered Sugar	5 ounces
Coconut Milk	2 ounces
Coconut Rum	1 ¼ ounces
Coconut Flavoring (optional)	To Taste (1/8 – ¼ teaspoon)

1. Wipe double boiler with a paper towel slightly damp with vinegar.
2. Place egg whites in double boiler with sugar and stir together well with a whisk. If not the egg whites will coagulate. Heat until the sugar has just melted (120 degrees F is best), do not cook the egg whites completely, but do not add or scrape the sides and incorporate unmelted sugar with melted.
3. Wipe the mixing bowl with a paper towel slightly damp with vinegar.
4. Remove egg whites from double boiler and place in the mixing bowl, try not to scrape the sides, it may contain unmelted sugar. Mix on high speed with a whip until it reaches medium to stiff peaks.
5. Add butter, mix on medium speed for 10-30 secs then high speed until incorporated.
6. Carefully add confectioner's sugar on low speed.
7. Add in the remaining ingredients and continue to whip until it all comes together.

Pineapple Filling

Ingredients	1#
Granulated Sugar	4 ounces
All-Purpose Flour	1 ½ ounces
Salt	Pinch
Diced Fresh Pineapple	6 ounces
Whole Eggs	2 ounces (1 each)
Pineapple Juice	6 ounces
Butter	½ oz

1. Whisk together all of the ingredients except for the butter.
2. Place the mixture on a double boiler and whisk continuously until thickened.
3. While still hot stir in the butter.
4. Cool in the refrigerator until completely chilled. Be sure to place plastic wrap right to the surface of the filling to prevent a skin from forming on the surface.

Assembly

Vanilla Coconut Genoise	2 layers
Granulated Sugar	1#
Water	1#
Coconut Rum or Dark Rum (optional)	1 – 2 ounces
Coconut Swiss Buttercream	2#
Pineapple Filling	1#
Shredded Coconut, Toasted	3 – 4 cups
Maraschino Cherries, dried with a paper towel	10 each
Freeze Dried Strawberries*	2 ounces

*Can be found in hiking and outdoor stores as well as specialty grocery stores such as REI or Trader Joes.

1. Boil the water and granulated sugar together to make simple syrup. Allow to cool. Add the coconut rum or dark rum.
2. Grind the freeze dried strawberries in a coffee grinder to make a fine powder. Sift the powder to remove any seeds.
3. Prepare your cake layers by trimming off the uneven top. Place your first cake layer on a cake cardboard using buttercream as glue. Soak the cake with the simple syrup.
4. Pipe a ring of buttercream around the first layer and then spread the pineapple filling staying inside the ring. Place the next cake layer on top. Soak the top layer with simple syrup and ice the cake. Place the remaining buttercream in a piping bag fitted with an 825 star tip.
5. Take the toasted shredded coconut and apply it along the edges as half moons using your hand.
6. Chill the cake for about 45-60 minutes.
7. After the icing has hardened up place a stencil on top of the cake. Use the strawberry powder to create the stencil image on top.
8. Using the remaining buttercream pipe 10 rosettes spaced evenly around the cake. Place the maraschino cherries on each rosette. You can also use pieces of pineapple with the skin still on as decoration with or instead of the cherries. Cake is ready to serve!

Be sure to refrigerate any leftovers since the pineapple filling needs to be refrigerated. The amount of coconut milk in the icing means that the icing should also be refrigerated.