

## 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.