



Celebration Coconut Cream Chocolate Cake

Served with an Indonesia inspired coconut whipped topping

1 (13.6 ounce) can unsweetened coconut cream
(Do not shake the can.)

Chocolate Cake:

1 cup all purpose flour
1/2 teaspoon (each) salt; baking powder; baking soda
6 Tablespoons unsweetened cocoa
1 cup granulated sugar
1/2 cup melted butter, ghee, or oil
1/2 cup prepared strong flavored hot coffee
1/2 cup reserved coconut cream liquid
1 egg, lightly beaten
1/2 teaspoon almond extract
1 teaspoon pure vanilla

Whipped Coconut Cream Topping

Reserved Coconut Cream

1 teaspoon (each) vanilla; almond extract

2 to 3 Tablespoons reserved coconut cream liquid or almond milk

1/3 to 2/3 cup shredded or flaked sweetened coconut

Garnish: 1/4 to 1/3 cup fresh mixed berries or fruit as desired

Prepare Baking Pan: Preheat oven to 325 degrees F. With baking spray, grease sides and bottom of one 8-inch or 9-inch round baking pan; line bottom with parchment paper; grease top of parchment paper. Set aside.

Separate the Heavy Coconut Cream: Do not shake the coconut cream can. Open can; spoon out the thick coconut cream into medium bowl; place in refrigerator until using. Place coconut cream liquid from the can into measuring cup. There will be about 1/2 cup liquid. Set aside.

Mix Dry Ingredients for Cake: In a mixing bowl, combine flour, salt, baking powder, baking soda, cocoa, and sugar.

Add Liquid Ingredients for Cake: Add melted butter or oil, coffee, and 1/2 cup coconut cream liquid into mixing bowl; beat on medium speed for about 1 to 2 minutes. Add egg, almond extract, and vanilla; beat for 2 minutes. Scrape down the sides of the bowl.

Bake Cake: Pour evenly into greased round baking pan; bake for 30 to 35 minutes or tests done when tested with a toothpick.

Cool Cake: Remove from oven; cool for 15 minutes. Loosen sides of cake; remove cake to cooling sheet; remove parchment paper. Cool completely.

Prepare Coconut Cream Topping: Mix or beat the reserved thick coconut cream until smooth and softened. Mix in the combined almond extract, vanilla, and about 3 Tablespoons almond milk or until desired consistency. Stir in sweet flaked coconut as desired to make a sweet whipped coconut cream.

To Serve: Place cooled cake on serving plate. Spread a dollop of fluffy coconut cream in center portion of cake. Make a small indentation in center of cream; fill it with small fresh berries or chunks of fruit. Garnish the

top of the cake with flaked coconut as desired. Serve the remaining whipped coconut cream in a small bowl with the cake.

Serves: about 8

Cook's Note: This is a one-layer chocolate cake that is so easy to make. You can also add spices like 1/4 teaspoon cinnamon to flavor the coconut heavy cream. The whipped coconut cream will hold its form when you put it on the cake. You can use a can of regular coconut cream or heavy coconut cream for this recipe. If you use a can of heavy coconut cream for this recipe, you will have a very rich coconut cream. In the Philippines and Indonesia lots of recipes use coconut cream.

About the Recipe: It's hard to believe that one can of coconut cream makes it so easy to prepare a special occasion cake. Just collect the dry ingredients and wet ingredients, whip them together, and bake your chocolate cake. Whip up the coconut cream and add some sweet flaked coconut. Top the cake with a dollop and add some fresh fruit in the center. Garnish with flaked coconut. Baking a from-scratch cake just couldn't be easier.