



Toasted Coconut Cake

with Mango & Kiwi



2h



2 Servings

This sweet treat is taking us on a flavor cruise. Here we use our favorite tropical ingredients, mango and coconut, as our tickets to paradise. Tender coconut cake with fluffy mascarpone-butter cream is a perfect bite on its own but we take it one step further by topping this cake with fresh, sweet mangoes and juicy kiwi. Welcome aboard! (2p-plan serves 12; 4p-plan serves 16—nutrition reflects 1 slice)

What we send

- 1 oz unsweetened shredded coconut ³
- 3 oz mascarpone ²
- 2 (5 oz) self-rising flour ⁴
- 5 oz granulated sugar
- 2 (¾ oz) coconut milk powder ^{2,3}
- 2 (2½ oz) confectioners' sugar
- 1 mango
- 1 lime
- 1 kiwi

What you need

- 10 Tbsp butter (plus more for greasing) ²
- 1 large egg ¹
- ⅔ c milk ²

Tools

- small skillet
- 8-inch cake pan
- hand-held electric mixer
- microplane or grater

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 310kcal, Fat 17g, Carbs 39g, Protein 4g



1. Toast coconut

Preheat oven to 350°F with a rack in the center. Place **coconut** in a small skillet; set over medium-low. Cook, stirring, until lightly toasted 1–2 minutes (watch closely); transfer to a plate. Wipe skillet. Melt **4 tablespoons unsalted butter** in same skillet over medium heat; transfer to a bowl. Place **mascarpone** and **6 tablespoons unsalted butter** in a bowl and set out to soften.



4. Make coconut buttercream

Once **cake** is cool, make frosting. Using an electric mixer, beat **softened mascarpone and butter** on medium-high until combined and creamy, 1–2 minutes. Add **coconut milk powder, confectioners' sugar** and **a pinch of salt**. Starting on the lowest speed, beat until sugar is fully combined, then increase speed to medium-high; beat until frosting is light and fluffy, 2–3 minutes.



2. Make cake batter

Butter the bottom and sides of an 8-inch cake pan, then add **1 teaspoon self-rising flour**; tilt to dust bottom and sides, tapping out any excess. To bowl with **melted butter**, whisk in **1 large egg** and **½ cup granulated sugar**. Add **1¼ cups self-rising flour, ⅓ cup of the toasted coconut**, and **⅔ cup milk**; whisk until ingredients are combined.



5. Macerate fruit

Carefully remove peel and pit from **mango**, then cut into cubes. Peel **kiwi**, then cut fruit into bite-sized pieces. Into a medium bowl, finely grate **lime zest** and squeeze **1 tablespoon lime juice**. Stir in **mangoes, kiwi**, and **1 tablespoon granulated sugar**. Set aside to macerate at room temperature, stirring occasionally, while you decorate the cake.



3. Bake cake & cool

Pour **batter** into prepared cake pan. Bake on center oven rack until a toothpick inserted in the center comes out clean, 20–25 minutes. Cool on a baking rack for 20 minutes before turning cake out on the baking rack to finish cooling completely, about 1 hour.



6. Decorate & serve

Place **cooled cake** on a serving plate. Spread **coconut buttercream** on top of **cake**. Mound **fruit mixture** in the center, and sprinkle **remaining toasted coconut** on top. Enjoy!