



Coconut Chai Snacking Cake

with Coconut Frosting



2h



2 Servings

You don't need a special occasion to enjoy cake! The beauty of snacking cakes is they can be enjoyed any time. A simple cake batter gets a tropical flair with the addition of coconut milk and toasted coconut, adding creaminess and texture, while a dash of chai spice adds warmth. Toasted coconut scatters over a silky frosting of cream cheese and coconut milk. (2p-plan serves 9; 4p-plan serves 16—nutrition reflects 1 square)

What we send

- 5 oz self-rising flour ⁴
- ¼ oz chai spice
- 13.5 oz can coconut milk ³
- 5 oz granulated sugar
- 2 (1 oz) cream cheese ²
- ¾ oz coconut milk powder ^{2,3}
- 2½ oz confectioners' sugar
- 4 (1 oz) unsweetened shredded coconut ³

What you need

- 2 large eggs ¹
- 22 Tbsp (2¾ sticks) butter, softened ²
- vanilla extract
- kosher salt

Tools

- 8x8-inch baking dish
- aluminium foil
- nonstick cooking spray
- rimmed baking sheet
- stand mixer with paddle attachment

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 560kcal, Fat 41g, Carbs 44g, Protein 4g



1. Prep pan & toast coconut

Preheat oven to 350°F with a rack in the center. Line bottom and sides of an 8x8-inch baking dish with aluminum foil, leaving some foil hanging over sides; grease with nonstick cooking spray.

Spread **shredded coconut** on a rimmed baking sheet. Bake on center oven rack, stirring every 5 minutes, until golden brown, 8-12 minutes.



4. Bake cake & cool

Add **¾ cup toasted coconut** to **batter**; mix until evenly combined. Transfer to prepared baking dish. Bake on center oven rack until a toothpick inserted into center comes out clean, 20-25 minutes.

Transfer to a wire rack and let cool completely in pan, about 1½ hours. Using foil overhang, lift **cake** out of pan and transfer to cutting board; discard foil.



2. Cream butter & sugar

In a medium bowl, whisk together **flour** and **1 teaspoon chai spice**. Crack **2 large eggs** into a 2nd medium bowl. Measure out **¾ cup coconut milk** (save rest for step 6).

In stand mixer with paddle attachment, beat **granulated sugar**, **6 tablespoons softened butter**, and **1 teaspoon vanilla** on medium speed until pale and fluffy, scraping down sides of bowl halfway through, 5 minutes.



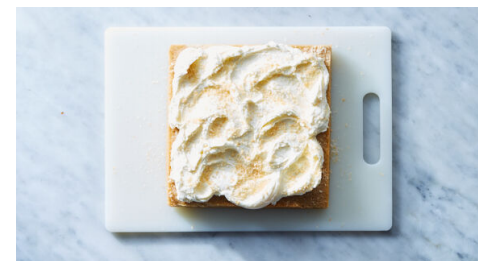
5. Make frosting

Meanwhile, in bowl of stand mixer with paddle attachment, combine **cream cheese**, **coconut milk powder**, **confectioners' sugar**, **16 tablespoons softened butter**, **½ teaspoon vanilla**, and **¼ teaspoon salt**. Mix on low speed until sugar is incorporated. Increase speed to medium and beat until light and fluffy, 4-5 minutes. Scrape down sides of bowl.



3. Finish batter

With mixer running, add **eggs**, one at a time, mixing for about 30 seconds in between. Scrape down sides of bowl with spatula. Add **⅓ of the flour mixture**, then **⅓ of the coconut milk**; mix on medium-low speed until just combined. Repeat with remaining flour and coconut milk, working in thirds, until **batter** is smooth and thoroughly combined, scraping down sides as needed.



6. Frost & serve

With mixer on low speed, drizzle **2 tablespoons coconut milk** into **frosting**. When fully incorporated, beat on medium speed for 30 seconds.

Spread **frosting** evenly over **coconut chai cake** and sprinkle with **remaining toasted coconut**. Enjoy!