# Dare to Dream Coconut Cake
## (with a hint of lemon)

**Three-layer Cake Ingredience:**

4 cups cake flour (not self-rising)
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
Zest of one lemon
3 sticks butter, softened
1 ½ cups superfine sugar
8 large egg yolks, slightly beaten
1 1/3 cups buttermilk
2 ½ tsp. vanilla extract
11 oz. (about 3 ½ cups) sweetened coconut flakes to decorate cake
Coconut cream filling (below)
Seven minute frosting (below)
Unsprayed pansies/violets (sugared with egg white and superfine sugar) to decorate

**Coconut Cream Filling:**

6 large egg yolks
½ cup sugar
6 Tbs. cornstarch
1/8 tsp. salt
3 cups whole milk
4 oz. (1 ½ cups) sweetened flaked coconut
1 tsp. vanilla extract
2 tsp. of lemon juice
1 tsp. unsalted butter

1. Preheat oven to 350 degrees and arrange racks in center of oven. Prepare three 9-inch pans with cooking spray and line with parchment paper, lightly dusting with flour.
2. In a medium bowl, whisk together flour, baking powder, baking soda, salt, and lemon zest.
3. In a large bowl, beat butter with an electric mixer; gradually add sugar and beat until mixture is fluffy and light in color, approximately 4 minutes; drizzle in egg yolks a little at a time, beating about 4 minutes.
4. Alternately add the flour mixture and buttermilk to the batter, starting and ending with the flour mixture; beat in the vanilla.
5. Divide batter among prepared cake pans and bake until a toothpick placed in the center comes out clean, 30 to 40 minutes. Rotate pans half-way for even browning. Transfer pans to wire racks to cool for 15 minutes. Turn out cakes and let cool completely on racks.

**Coconut Cream Filling:**

1. Place egg yolks in a medium bowl and whisk to combine. Set aside.
2. Combine sugar, cornstarch, and salt in saucepan. Gradually whisk in milk and cook, stirring over medium heat until mixture thickens and comes to a boil, about 10 minutes. Remove from heat.
3. Whisk ½ cup hot milk mixture into the reserved egg yolks to temper. Slowly pour yolks into the saucepan, stirring constantly. Cook slowly over medium-low heat until mixture begins to bubble, 3 to 5 minutes. Remove from heat and stir in vanilla, lemon juice, and coconut.
4. Transfer filling to a medium bowl and lightly butter a piece of plastic wrap and lay it directly on top of filling to prevent a skin from forming. Chill until firm, for about an hour.

**Seven-Minute Frosting:**
1.  Combine egg whites, sugar, vinegar, cream of tartar, salt, and 6 Tbs. cold water in heat proof bowl and place over a pan of rapidly boiling water.
2.  Using a hand held electric mixer, beat mixture on medium low speed 3 minutes.
3.  Beat 4 minutes more on high or until soft peaks form. Remove from heat; add the vanilla and continue beating until glossy and stiff.

**Assembly:**
1.  Place first layer bottom side up on cake server and spread generously with ½ cup coconut cream filling. Repeat with other layers. Use skewers while frosting and remove before serving.
2.  Frost entire cake and sprinkle sweetened coconut flakes on sides and top of cake (place cake on a towel to catch the flakes that don't stay on the cake! Decorate with sugared pansies or with just picked flowers if cake will be served immediately. If there's any cake left, it will keep well in the refrigerator.