

Non-Dairy Coconut Cake with Buttercream Frosting

From: Jennie @ on the table tonight

CAKE

2 sticks non-dairy butter, at room temperature
2 c. sugar
4 eggs
3 c. self-rising flour
1 c. light coconut milk
1 t. vanilla extract

FILLING

$\frac{3}{4}$ c. sugar
1 c. non-dairy sour cream
 $\frac{1}{4}$ c. vanilla soy milk
 $\frac{1}{2}$ c. flaked, sweetened coconut

FROSTING & TOPPING

$\frac{1}{4}$ c. shortening, at room temperature
 $\frac{1}{4}$ c. non-dairy butter, at room temperature
1- $\frac{3}{4}$ c. powdered sugar
2 T. soymilk
 $\frac{3}{4}$ t. vanilla extract
2-3 c. flaked, sweetened coconut



Preheat oven to 350° F. Grease and flour 3 (9-inch) cake pans.

Using a handheld mixer, cream non-dairy butter until fluffy. Add sugar and continue to cream for 6 minutes. Add eggs, one at a time, beating well after each addition. Add flour and coconut milk alternately to creamed mixture. Add vanilla and continue to beat until just mixed. Divide batter equally among prepared pans. Level batter in each pan by holding it a few inches above the counter and dropping it flat onto the counter (this will remove air bubbles, but will also get flour all over the place). Bake for 25 to 30 minutes until cake is slightly golden on top and edges. Cool in pans for 5-10 minutes, then invert cakes onto a cooling rack.

To make the filling, stir together sugar, non-dairy sour cream, soy milk, and coconut in a bowl until well blended. Place in the refrigerator for an hour, it will still be sort of soupy.

Add the first cake layer to a plate, and using the wrong end of a wooden spoon, poke holes about 1" apart until the entire cake has been poked. Spread a third of the filling mixture on the cake. Add the second cake layer and repeat. Add the third cake layer and repeat. Cover the cake and refrigerate for 24 hours.

In a large bowl cream the shortening and non-dairy butter. Add the powdered sugar and mix for 3 minutes. Add soymilk and mix for 6-7 minutes until light and fluffy. Add vanilla and mix until well combined. Spread on the top and sides of the cake, then gently press coconut to the sides and top until the whole thing is covered.