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Chocolate Coconut Cake

Introduction

Chocolate Coconut Cake is a delightful dessert that combines the rich flavors of chocolate with the tropical essence of coconut. This cake is perfect for any occasion, whether you're celebrating a birthday, hosting a gathering, or simply indulging in a sweet treat. The moist and fluffy texture paired with a luscious frosting makes this cake a favorite among chocolate lovers and coconut enthusiasts alike. Let's dive into the detailed recipe to create this mouthwatering cake.

Detailed Ingredients with measures

- Flour: 1 $\frac{3}{4}$ cups
- Cocoa powder: $\frac{3}{4}$ cup
- Baking powder: 1 $\frac{1}{2}$ teaspoons
- Baking soda: 1 $\frac{1}{2}$ teaspoons
- Salt: $\frac{1}{2}$ teaspoon
- Sugar: 2 cups
- Eggs: 2 large
- Whole milk: 1 cup
- Vegetable oil: $\frac{1}{2}$ cup
- Vanilla extract: 2 teaspoons
- Boiling water: 1 cup
- Shredded coconut: 1 cup

Prep Time

Prep time for the Chocolate Coconut Cake is approximately 20 minutes. During this time, you will gather all the ingredients, mix the dry and wet components,

and prepare your baking pans.

Cook Time, Total Time, Yield

Cook time is around 30-35 minutes, allowing the cake to bake to perfection. The total time from preparation to serving is about 1 hour. This recipe yields a delicious cake that can be sliced into 12 servings, making it perfect for sharing with family and friends. Enjoy the delightful combination of chocolate and coconut in every bite!



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Detailed Directions and Instructions

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