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Coconut Baba

Introduction

Coconut cake, known as "babka kokosowa," is a delightful dessert that combines the

tropical flavor of coconut with a soft, moist cake texture. This recipe is perfect for any occasion, whether it's a family gathering, a festive celebration, or simply a sweet treat to enjoy with your morning coffee. Its rich flavor and stunning appearance will impress your guests and leave them asking for seconds.

Detailed Ingredients with measures

– 200g of all-purpose flour
– 150g of sugar
– 4 eggs
– 100g of unsalted butter
– 200ml of coconut milk
– 1 tsp of baking powder
– 100g of desiccated coconut
– A pinch of salt

Prep Time

The preparation time for this coconut cake is approximately 20 minutes. With focused attention and a few simple steps, you will have your batter ready to bake.

Cook Time, Total Time, Yield

The cook time is around 40-45 minutes, depending on your oven. In total, from preparation to baking, you can expect the entire process to take about 1 hour. This recipe yields a cake that serves around 10-12 individuals, making it a perfect option for gatherings or family dinners. Enjoy the delightful flavors of this coconut cake and share it with your loved ones!

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Detailed Directions and Instructions

Step 1: Prepare the Baking Dish

Grease and lightly flour a bundt pan to prevent the cake from sticking.

Step 2: Mix the Dry Ingredients

In a large bowl, sift together the flour, baking powder, and shredded coconut.

Step 3: Cream the Butter and Sugar

In another mixing bowl, beat the softened butter and sugar until the mixture is light and fluffy.

Step 4: Add Eggs

Introduce the eggs one at a time into the butter and sugar mixture, combining well after each addition.

Step 5: Combine Wet and Dry Mixtures

Gradually mix in the flour mixture, alternating with the milk, until everything is well combined.

Step 6: Pour the Batter

Transfer the combined batter into the prepared bundt pan, ensuring it is evenly distributed.

Step 7: Bake the Cake

Place the bundt pan in a preheated oven and bake for about 45-50 minutes or until a toothpick inserted comes out clean.

Step 8: Cool the Cake

After baking, allow the cake to cool in the pan for about 10 minutes before inverting it onto a wire rack to cool completely.

Step 9: Optional Glaze

If desired, prepare a simple glaze by mixing powdered sugar with a little lemon juice, and drizzle it over the cooled cake.

Notes

Note 1

Ensure all ingredients are at room temperature for better mixing.

Note 2

You can substitute shredded coconut with desiccated coconut if preferred.

Note 3

For added flavor, consider incorporating vanilla extract or lemon zest into the batter.

Note 4

Store any leftovers in an airtight container at room temperature for up to three days.

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Cook techniques

Click next page below