

HALEKULANI COCONUT CAKE
WITH RASPBERRY COULIS
(8 servings)

SPONGE CAKE

INGREDIENTS:

$\frac{3}{4}$	Cup	Cake Flour
$\frac{1}{3}$	Cup	Sugar
$\frac{1}{4}$	Teaspoon	Salt
1	Teaspoon	Baking Powder
2	Tablespoons	Oil
1	Each	Egg
$\frac{1}{3}$	Cup	Water
4	Each	Egg Whites
$\frac{1}{4}$	Cup	Sugar
$\frac{1}{4}$	Teaspoon	Cream of Tartar

METHOD:

- Preheat oven to 350 degrees.
- Sift together in a small bowl, cake flour, sugar, salt and baking powder. Set aside.
- In separate bowl, combine well the oil, egg and water, and add them to the sifted ingredients. Mix batter until smooth.
- In a separate bowl, whip egg whites and the cream of tartar. Gradually add the sugar, continue to whip until it forms a stiff meringue.
- Fold batter into the meringue only until just combined, do not over mix.
- Pour the entire batter into an ungreased 9" cake pan and bake for approximately 30 minutes at 350 degrees Fahrenheit.
- Invert cake onto a flat surface lined with parchment paper. Set aside to cool.
- Store in the freezer for several hours before cutting.
-

PASTRY CREAM

INGREDIENTS:

$1 \frac{3}{4}$	Cups	Milk
3	Oz.	Sugar
	Pinch	Salt
$\frac{1}{2}$	Teaspoon	Vanilla Extract or $\frac{1}{2}$ Vanilla Bean
$\frac{1}{4}$	Cup	Milk
2	Oz.	Cornstarch
2	Each	Eggs
1	Oz.	Butter

1 ¼	Cups	Coconut Flakes
½	Cup	Amaretto

METHOD:

- Combine the 1¾ cups milk, sugar, salt and the vanilla into a medium saucepan. Bring the mixture to a boil.
- Combine well the ¼ cup milk with the cornstarch, then add the eggs and beat several times.
- When the milk boils, temper the cornstarch mixture into the hot milk by pouring about ½ cup of the hot liquid into the cornstarch and mixing well, then pouring it back into the main pot.
- Stir constantly until thick.
- Remove from the heat and stir in the butter.
- Remove the custard from the saucepan and place in a bowl.
- Cover the custard with plastic wrap so it touches the custard. This will help prevent a skin from forming on the custard.
- Place over an ice bath to cool quickly. Store in the refrigerator.
- After the Pastry Cream has cooled to the touch, fold in the coconut flakes, amoretto and whipped cream. Combine well. Store in the refrigerator.

WHIPPED CREAM

INGREDIENTS:

3	Cups	Heavy Cream
3	Tablespoons	Sugar

1 ½	Cups	Coconut Flakes
-----	------	----------------

METHOD:

- Combine the Heavy Cream and the Sugar together in a mixing bowl and whip until stiff peaks form.
- About 1 cup of whipped cream is to be added to the chilled pastry cream, and the remaining whipped cream is to be used to frost the cake.

RASPBERRY COULIS

INGREDIENTS:

1	Pint	Fresh Raspberries
¼	Cup	Simple Syrup
½	Cup	Granulated Sugar
½	Cup	Water

METHOD:

- Bring sugar and water to a boil and reduce for 5 minutes.
- Chill the simple syrup over an iced water bath until cold.
- Pulverize the raspberries and the simple syrup together in a blender and strain through a chinois.
- Chill until ready to use.

TO ASSEMBLE AND SERVE

TO FINISH THE CAKE:

- When the cake is completely cooled, cut the cake into three layers using a serrated knife.
- Place the bottom layer on a 9" cake board or a serving plate.
- Place half of the coconut cream on the first layer of cake and spread to the edge of the cake evenly.
- Place the second layer of cake on top of the coconut cream and repeat this process, ending with the last layer of cake.
- Frost the entire cake with the remaining whipped cream and gently press the coconut flakes into the sides and top of the cake.

TO SERVE:

- Cut the cake into 8 pieces and serve with raspberry coulis.