



# Halekulani Coconut Cake

WITH RASPBERRY COULIS

*Yield 8 servings*





# Ingredients

## Sponge Cake

3/4	Cup	Cake Flour
1/3	Cup	Sugar
1/4	Teaspoon	Salt
1	Teaspoon	Baking Powder
2	Tablespoons	Oil
1	Each	Egg
1/3	Cup	Water
4	Each	Egg Whites
1/4	Cup	Sugar
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.



# Ingredients

## Pastry Cream

1 3/4	Cups	Milk
3	Oz.	Sugar
	Pinch	Salt
1/2	Teaspoon	Vanilla Extract or 1/2 Vanilla Bean

1/4	Cup	Milk
2	Oz.	Cornstarch
2	Each	Eggs

1	Oz.	Butter
1 1/4	Cups	Coconut Flakes
1/2	Cup	Amaretto

## Method

- Combine the 1<sup>3</sup>/<sub>4</sub> cups milk, sugar, salt and the vanilla into a medium saucepan. Bring the mixture to a boil.
- Combine well the 1/4 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 1/2 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.



## Method

### (Pastry Cream, continued)

- 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, amaretto and whipped cream. Combine well. Store in the refrigerator.

## Ingredients

### Whipped Cream

3	Cups	Heavy Cream
3	Tablespoons	Sugar
1 1/2	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.



# Ingredients

## Raspberry Coulis

1	Pint	Fresh Raspberries
1/4	Cup	Simple Syrup
1/2	Cup	Granulated Sugar
1/2	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 & 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.