

FATHER'S COCONUT LAYER CAKE

Prepare four 8" round cake pans with pan spray, circle of parchment lining the bottom, and lightly spray again with pan spray.
Preheat oven to 350 degrees.

Put all the ingredients into a large mixer bowl and beat them together with an electric mixer until combined:

- 2 cups organic cane sugar
- 4 fresh eggs
- 1 1/2 cup sunflower oil or vegetable oil
- 1/4 cup full-fat sour cream
- 3/4 cup whole milk or coconut milk
- 1 tsp. apple cider vinegar
- 2 tsp. vanilla extract

Now add in:

- 2 1/2 cups UNBLEACHED self-rising flour.

Mix again until flour is well-incorporated.

Divide batter into the four cake pans evenly. Jiggle pans on counter top to level the batter. Put into the preheated oven on middle oven rack.

Make sure pans are spaced evenly for even baking. All ovens are variable so check for doneness and do not overbake as it will dry it out. Cake is done when pick inserted into center comes out clean and edges are set and lightly browned.

Let cake layers cool completely by placing them upside down on a cooling rack. When completely cool, gently lift off the pan and peel off the parchment paper liner. Cover with a clean cloth after removing pans and prepare cake FILLING.

FILLING RECIPE:

- 24 oz. sour cream
- 2 3/4 cup 10x (confectioners) sugar
- 1 cup flaked sweetened coconut
- 1 tsp. coconut flavoring
- 1 cup finely chopped walnuts

Stir together until combined and well-mixed.

(Extra leftover FILLING will be used for outer cake frosting - see below)

Place cake layer #1 on a cake platter. Cover top of this layer thickly with FILLING mixture. Now add layer #2. Repeat with a thick layer of FILLING. Add layer # 3. Repeat with a thick layer of FILLING. Add the top layer and insert large wooden picks to hold the layers in place and stabilize the stacked filled cake layers. Cover the filled layers with plastic wrap and set in freezer overnight or until the day it will be served.

Mix the leftover filling with a 16 oz. tub of Cool Whip Topping. Refrigerate this mixture that will cover the cake as the frosting. After removing cake from the freezer cover all sides and top thickly with frosting mixture.

Garnish the top with chopped walnuts and large shreds of lightly toasted coconut pieces. To toast coconut shreds, place single layer on a pan and place in 400 degree oven for 3-5 minutes or just til very lightly browned. Watch it! It will burn in a skinny minute! Cool before sprinkling as a garnish on the cake.

