


Coconut Butter Cake

Have a snowy white, vanilla flavoured, buttery, coconut coated cake to be the centre of attention during teatime breaks.

12 slices

 Easy

 up to 5 Min.



Ingredients:

For Coconut Butter Cake:

1 Dr. Oetker Nona Butter Cake Original
200 g Butter
4 Eggs (Large)
50 ml Milk
1 tsp Dr. Oetker Vanilla Flavour
100 g Icing Sugar
Desiccated Coconut

- 1 Preheat oven to 180°C. Line a 20cm round cake pan with greaseproof paper.
- 2 Place Dr. Oetker Nona Butter Cake and eggs in a mixing bowl. Mix at medium speed for 3 minutes.
- 3 Add in butter and mix at low speed for 1 minute or until batter is smooth.
- 4 Bake at 180°C for 50-55 minutes.
- 5 Combine 50ml milk and vanilla flavour in a saucepan and heat over low heat until warm.
- 6 Add in icing sugar, whisk slowly, until well combined.
- 7 Glaze the cake and coat with desiccated coconut.



Tip from the Test Kitchen

- Tip: Cake is ready when it pulls away from the sides of the tray or when a skewer inserted in the cake comes out clean.

