



PREP: 45 min  
COOK: 30 min  
SERVES: 10-12

## Coconut Dream Cake

For lovers of coconut, this cake is what dreams are made of. Enjoy triple coconut with delicious coconut cream icing between two layers of coconut and vanilla cake covered with coconut flakes for a dramatic finish.

### Ingredients

#### Cake

- 2 cups (500ml) water
- 2 cups (440g) caster sugar
- 2 tbsp coconut oil
- 1/2 cup (125ml) coconut cream
- 1 tbsp Queen Organic Vanilla Bean Paste
- 2 large eggs
- 2 1/4 cups (340g) self raising flour

### Method - Cake

#### STEP 1

Pre-heat your oven to 180°C (fan forced). Grease and line two 20cm (8") round cake tins with baking paper, and leave to one side.

#### STEP 2

Place the water and sugar in a medium saucepan, and gently heat over a medium heat until the mixture comes to a simmer and the sugar has completely dissolved. Remove from the heat and stir through the coconut oil until it's melted. Allow to cool to room temperature.

#### STEP 3

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## Ingredients

### Icing

(400ml) coconut cream

1/2 cup (75g) icing sugar

1 tbsp Queen Organic Vanilla Bean Paste

150g coconut flakes

## Method - Cake

Once cooled, whisk in the coconut cream, Queen Organic Vanilla Bean Paste, and eggs. Then whisk in the flour a little at a time until completely incorporated and smooth.

### STEP 4

Pour the batter evenly between the two prepared cake tins, and bake for 25-30 minutes, until a skewer inserted into the centre of the cake comes out clean.

### STEP 5

Allow the cakes to cool completely in their cake tins. When you're ready to serve, prepare the whipped coconut cream icing.

## Method - Icing

### STEP 1

The night before you make your icing, put your can of coconut cream in the fridge. The cream will separate from liquid in the can, giving you whip-able coconut cream.

### STEP 2

Chill a large mixing bowl in the fridge for 15 minutes. Then, without disturbing the contents of the can, open your coconut cream and scoop out the cream on the surface of the can. About a quarter of the can will be liquid that you can save for later - use it for a smoothie!

### STEP 3

Use hand held beaters to whip the coconut cream and icing sugar together until smooth. Mix through Queen Organic Vanilla Bean Paste, and pop back in the fridge for 10 minutes to set a little.

### STEP 4

Sandwich your two cakes together with the whipped coconut cream icing, and then spread over your cake. Gently press coconut flakes around the cake, serve, and enjoy!

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