

Coconut Tea Cake

<http://userealbutter.com/2013/08/07/coconut-tea-cake-recipe/>
from [*Baking: From My Home To Yours*](#) by Dorie Greenspan

2 cups all-purpose flour
1 tsp baking powder
pinch of salt
1 cup unsweetened coconut milk
2 oz. (half stick) unsalted butter, cut into 4 pieces
4 large eggs
2 cups sugar
1 tsp vanilla
2 tsps rum (dark)
3/4 cup shredded coconut, toasted

jen's ad hoc icing

2 1/4 cups confectioner's sugar
3 tsps coconut milk
2 tsps rum (dark)
2 tsps vanilla

Make the icing: Whisk the confectioner's sugar, coconut milk, rum, and vanilla together until smooth.

Make the cake: Preheat oven to 350°F. Butter a 9- or 10-inch bundt pan. Mix the flour, baking powder, and salt together in a bowl and set aside. Heat the coconut milk and butter in a small saucepan over high heat until melted. Remove the pan from heat, but keep it warm. In a stand mixer fitted with the balloon whisk, beat the eggs and sugar at medium-high speed until the mixture is pale and has doubled in volume. This should take about 3 minutes. Reduce the speed to low and add the dry ingredients, mixing until just combined. Here, I switched to the paddle attachment. Still on low speed, stir in the coconut. Steadily mix in the warm coconut milk mixture until the batter is smooth. Scrape the bottom as needed. Stir in the vanilla and rum. Pour the batter into the prepared pan and bake 60-65 minutes until a toothpick inserted in the cake comes out clean. Let the cake cool for 10 minutes, then invert it onto a serving plate. Stir the icing so that it is smooth and pour it over the cake. Sprinkle the wet icing with flake coconut. Serves 10-12.