

# Southern Coconut Cake with Cream Cheese Frosting

Yield: 11 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/trisha-s-southern-kitchen-cream-cheese-frosting-recipe>

## Ingredients:

- 20 tablespoons unsalted butter room temperature, plus more for the pans
- 2 1/2 cups all purpose flour plus more for the pans
- 2 cups granulated sugar
- 1 teaspoon kosher salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon vanilla extract
- 5 large eggs
- 1 cup coconut milk
- 1/2 cup sweetened shredded coconut
- 2 cups sweetened shredded coconut the remaining amount from a 7-ounce bag
- 16 ounces cream cheese room temperature
- 16 tablespoons unsalted butter room temperature
- 1/2 teaspoon kosher salt
- 2 cups confectioners sugar

## Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 88 grams
3. Cholesterol: 240 milligrams
4. Fat: 72 grams
5. Fiber: 4 grams
6. Protein: 11 grams
7. SaturatedFat: 48 grams
8. Sodium: 610 milligrams
9. Sugar: 62 grams

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