Coconut Cake

2 and 1/2 cups sifted cake flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon salt

3/4 cup butter, softened to room temperature

1 and 2/3 cups granulated sugar

5 large egg whites, at room temperature

1/2 cup sour cream, at room temperature

2 teaspoons pure vanilla extract

1 teaspoon coconut extract

1 cup canned coconut milk, at room temperature

1 cup sweetened shredded coconut

Coconut Cream Cheese Buttercream

1 cup butter, softened to room temperature

8 ounces cream cheese, softened to room temperature

5 cups confectioners’ sugar

2 Tablespoons canned coconut milk

1/2 teaspoon pure vanilla extract

1/2 teaspoon coconut extract

1/8 teaspoon salt

2 1/2 cups sweetened shredded coconut

Whisk together cake flour, baking powder, baking soda and salt.

Beat together butter and sugar until light and creamy.

Beat in egg whites.

Beat in sour cream, vanilla and coconut extracts.

Slowly add dry ingredients, alternating with coconut milk.

Add coconut and mix until just combined.

Divide batter between three 9" greased cake pans.

Bake 23 minutes at 350.  Remove from oven and cool completely.

For frosting, beat butter and cream cheese until smooth and creamy.

Beat in powdered sugar, vanilla, coconut extract, coconut milk and salt.

Beat on high for 3 minutes.

Place 1 cake layer on cake stand.

Spread 1 1/2 cups frosting over cake.

Top with another cake layer.

Spread another 1 1/2 cups frosting over cake layer.

Top with final cake layer.

Spread remaining frosting over sides and top of cake.

Press coconut onto sides and top of cake.  Refrigerate 30 minutes before slicing.