

Chocolate Coconut Caramel Cake

Poetry & Pies

prep time: 40-45 minutes

bake time: 25-30 minutes

total time: 1 hour, 15 minutes (plus cooling time)

servings: 12-16



Ingredients

- 1 $\frac{2}{3}$ cups (333g) granulated sugar
- 1 $\frac{2}{3}$ cups (227g) flour, sifted
- $\frac{3}{4}$ cup (75g) [unsweetened cocoa](#) or cacao powder, sifted
- 2 teaspoons (8g) baking powder, sifted
- 1 teaspoon (5g) baking soda, sifted
- $\frac{1}{2}$ teaspoon (3g) fine ground Himalayan sea salt (or 1 teaspoon table salt, but sea salt gives a better flavor)
- 2 large eggs, room temperature
- 1 cup (240g) buttermilk*, room temperature
- $\frac{1}{2}$ cup (120g) avocado or olive oil
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (240g) very hot coffee (light or dark roast is fine)
- one batch [salted caramel buttercream](#)
- $\frac{3}{4}$ cup (75g) [flaked coconut](#) (or more, to taste)
- one batch [easy caramel sauce](#) (or a thick store-bought sauce)
- $\frac{3}{4}$ cup (113g) mini chocolate chips (or more, to taste)

Instructions

1. Preheat your oven to 325F/165C. Lightly grease and flour two [8" or 9" cake pans](#) or three [6" cake pans](#) (or use [baking spray](#)) and line the bottom with [parchment paper](#) or [silicone baking mats](#). This is also a great time to set your coffee to percolate (unless using hot water or espresso and hot water, which is what I do).

2. In the bowl of stand mixer (or large bowl), use a [large fine mesh sieve](#) to sift and whisk together sugar, flour, cocoa, baking powder, baking soda, and salt, being sure to sift as instructed. I prefer using a hand whisk for this step as the whisk attachment doesn't always get the very bottom mixed in. Fit this to your stand mixer with the paddle attachment. You can also use a large mixing bowl with a hand mixer. * I also like to make my coffee at this time so it's fresh and hot.
3. In a separate bowl, whisk together eggs, buttermilk, oil, and vanilla.
4. VERY slowly, pour coffee mixture into the egg mixture, whisking the eggs quickly and constantly to avoid scrambling them. Feel free to do it in increments if this is your first time.
5. Turn mixer to low. Slowly pour wet ingredients into dry. It will clump up halfway through then settle into a liquid-y consistency. Immediately turn off mixer once all ingredients are combined then scrape down sides with a rubber spatula, making sure to get to the very bottom. Beat on medium for exactly 2 minutes. Do not overmix!
6. Pour batter evenly into prepared pans. Gently tap pans on the counter a couple times to get some of the bubbles out.
7. Bake for 20-25 minutes if using three pans or 15-18 minutes if using four pans, until a toothpick inserted in the middle comes out with some moist crumbs but no raw batter. Always check cakes a little early, as oven time can vary. If not using a convection oven, rotate cakes halfway through.
8. Cool in pans 5-10 minutes then remove to a cooling rack until completely cooled.
9. While the cakes cool, make the frosting. This can also be made ahead and kept refrigerated up to 2 weeks (well-sealed) or frozen up to 2 months. Let come to room temperature on the counter then stir well until smooth.
10. Toast the coconut. Place on a [rimmed baking sheet](#) and bake at 350F/175C for 5-10 minutes, until golden and fragrant. Let cool completely.

11. When ready to assemble, trim any rounded tops off of the cake layers with a long serrated knife or cake leveler. If you only made two layers, carefully cut each layer in half to make room for more filling (optional, but delicious).
12. Place your first layer of cake on your cake plate/platter/etc. Spread a layer of frosting on the bottom layer of cake. Sprinkle some coconut and mini chocolate chips
13. Drizzle with caramel. I used quite a bit, but you can use less. Just use enough to help “glue” the next layer of cake to the coconut and chocolate chips.
14. Continue stacking and filling each layer in this method until all layers of cake are stacked. Cover the cake in a crumb coat of frosting and refrigerate at least 20 minutes. If the cake is already shifting as you try to crumb coat it, you can refrigerate it for a few minutes to set the filling before adding the crumb coat.
15. Frost cake to desired thickness. Top with caramel drip and more coconut and chocolate chips.

Enjoy!

Seal leftover cake with a piece of plastic wrap placed right against the cut edges and “seal” it by pressing against the buttercream along the edge. Then core in another layer of plastic wrap or store in an airtight cake container.

**You can make your own buttermilk by adding 1 tablespoon of white vinegar to a 1 cup measuring cup then filling the rest of the way with room temperature whole milk. Stir and let sit 5-10 minutes.*