

Chocolate Coconut Caramel Cake

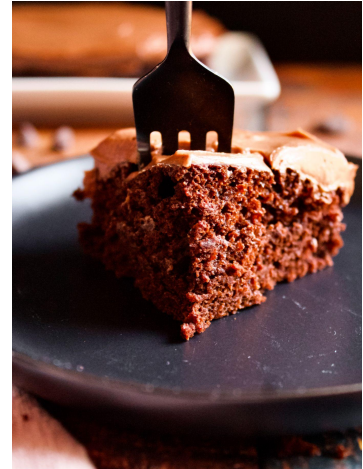
Poetry & Pies

prep time: 10-15 minutes (plus time to make the frosting)

bake time: 25-30 minutes (longer if using a 9x13)

total time: 45 minutes (plus cooling time)

servings: 12-16



Ingredients

- 1 $\frac{2}{3}$ cups (333g) granulated sugar
- 1 $\frac{1}{4}$ cups (170g) 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](#)
- 240g sourdough discard (can also use “active” starter, but not necessary)
- $\frac{3}{4}$ cup (180g) very hot coffee (*light or dark roast is fine*)
- [chocolate ganache buttercream](#) (or [frosting](#) of choice)

Instructions

1. If you keep your sourdough starter small (or you discard less than 240g of starter at each feed), you’ll need to either save up your discard from a few feeds (until you have at least 240g discard) or you can bulk up your starter so that you’ll have 240g to make this cake. If using the first option, simply place each day’s discard into a sealed container in the fridge, adding to it daily until you have 240g. This will last 2 weeks from the first time you added discard to your container.

2. 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](#). You can also use a [9x13 pan](#) and make a snack style cake. 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).
3. 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.
4. In a separate bowl, whisk together eggs, buttermilk, oil, vanilla, and sourdough discard. Whisk until very well blended.
5. 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.
6. 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!
7. Pour batter evenly into prepared pans. Gently tap pans on the counter a couple times to get some of the bubbles out.
8. Bake for 25-30 minutes (30-40 if using a 9x13 pan), 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.
9. Cool in pans 5-10 minutes then remove to a cooling rack until completely cooled.
10. While the cakes cool, make your desired frosting. Once the cakes are cool, frost as desired.

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.*