

Foodnity Recipes

Coconut Raffaello Cake: Easy Homemade Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**Italian-Inspired** Cuisine

Ingredients

Cake Layers

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ½ tsp salt
- [ ] ½ cup coconut milk
- [ ] ½ cup granulated sugar
- [ ] 4 large eggs, separated
- [ ] ¼ cup melted butter
- [ ] 1 tsp vanilla bean seeds
- [ ] Zest of 1 lemon

Almond Coconut Buttercream

- [ ] 1 cup unsalted butter, softened
- [ ] 2 cups powdered sugar
- [ ] 2 tbsp honey
- [ ] 1 tsp almond extract
- [ ] ¼ cup toasted coconut flakes
- [ ] 2 tbsp coconut milk (for consistency)

Decoration

- [ ] ¼ cup toasted coconut flakes
- [ ] Whole almond pieces (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line two 8-inch round pans with parchment; lightly butter the parchment.
2. In a bowl whisk flour, baking powder, and salt together; set aside.
3. In another bowl beat egg yolks with sugar until pale, then whisk in melted butter, coconut milk, vanilla seeds, and lemon zest.
4. Fold the dry ingredients into the yolk mixture just until combined; do not overmix.
5. In a clean bowl beat egg whites until stiff peaks form; gently fold them into the batter, preserving the airy texture.
6. Divide batter evenly between the two pans and bake 20-25 minutes, or until a toothpick comes out clean; let layers cool completely on a wire rack.
7. While the cakes cool, beat butter until fluffy, then add powdered sugar, honey, almond extract, and coconut milk; mix until smooth and spreadable.

8. Place one cake layer on a serving plate, spread a generous layer of buttercream, then top with the second layer; frost the top and sides, sprinkling toasted coconut flakes and almond pieces.

9. Refrigerate for 30 minutes to set the frosting, then slice with a hot, wet knife for clean cuts.

Nutrition per serving

310 kcal	5 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, substitute half the coconut milk with coconut cream.
- A light drizzle of blueberry tart glaze adds a subtle fruit note.
- Do not over-bake; the cake should stay moist and tender.