Banana Coconut Cake

Christopher St. Onge created this cake. It was
featured in the Early Summer 2013 issue of Food
and Drink Magazine.

Serves 2-4

CAKE
½ cup (125 mL) flour
½ tsp (2 mL) baking powder
¼ tsp (1 mL) baking soda
Pinch of salt
¼ cup (60 mL) unsalted butter, softened
¼ cup (60 mL) sugar
2 tbsp (30 mL) sour cream
1 tsp (5 mL) vanilla extract
1 egg
¼ cup (60 mL) whole milk
1 ripe banana, peeled and mashed

FROSTING
1 cup (250 mL) unsalted butter, softened
1 cup (250 mL) icing sugar
1 tsp (5 mL) vanilla extract
Pinch of salt
¼ cup (60 mL) coconut milk, skimmed from top of can
3 tbsp (45 mL) lightly toasted unsweetened coconut
Paste food colouring in preferred colour

1 Butter and flour an 8-inch (20-cm) square baking pan.

2 Preheat oven to 350°F (180°C).

3 In a medium bowl, combine flour, baking powder, baking soda and salt.

4 In a separate medium bowl, cream butter and sugar using an electric mixer.
Add sour cream and vanilla; beat until combined. Beat in egg, then milk. Add
banana to bowl and stir to combine. Pour banana mixture over flour mixture and
stir to incorporate. Scrape into prepared pan, level top and bake for 15 to 18

minutes or until tester comes out clean. Remove pan to a rack to cool.

5 For the frosting, cream butter in a medium bowl using an electric mixer on high speed. Reduce speed to low and add icing sugar in 4 parts, beating to combine after each addition. Add vanilla, salt and coconut milk; increase speed to high and beat until fluffy, about 3 minutes.

6 Remove ½ cup (125 mL) frosting to a small clean bowl. To this smaller portion, add toasted coconut and stir to combine. Colour larger portion of frosting in desired colour.

7 To assemble, remove cake from pan. Cut into 4 equal squares. Place 1 square on a small serving plate. Spread a scant 3 tbsp (45 mL) of toasted coconut frosting over cake. Top with another cake layer and repeat frosting layer. Repeat with remaining cake and frosting ending with a cake layer. Pipe or spread coloured frosting over top and sides of cake. Refrigerate until ready to serve (cake may be made 2 days in advance and kept tightly covered in refrigerator).