



## Coconut-Coffee Cake

One 8-inch Bundt cake, 12 to 16 servings

Imagine being in the sunny Caribbean with all the palm trees, the ocean and this wonderfully delicious cake. You can also prepare it in minutes and let the oven do the rest.

1 recipe (1 cup) **Espresso Buttercream Frosting**

2 1/4 cups all-purpose flour  
1 cup granulated sugar  
1 cup dark brown sugar  
1 cup chopped toasted almonds, chopped (see Tip, page 000)  
3/4 teaspoons baking powder  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1 cup sweetened flaked coconut  
3 eggs  
3/4 cup coconut milk  
1/2 cup oil  
1/4 cup Concentrated Coffee Syrup  
1/2 teaspoon vanilla extract  
1/4 teaspoon almond extract !\*

\* you can use 3 of instant coffee mixed with 4 tablespoons of water !Bundt pan

1. Preheat the oven to 350°F. Butter and lightly flour an 8 or 9-inch Bundt pan.
1. In the bowl of an electric mixer, place the flour, sugars, almonds, baking powder, baking soda, and salt. Mix with a fork.
2. Make a well in the center and add eggs, 3/4 cup coconut flakes, coconut milk, oil, coffee syrup, vanilla and almond extracts. Attach the mixer blades or paddle, and mix at medium-low speed 1 minute.
3. Pour into the prepared Bundt pan. Bake for 45 to 55 minutes, until the cake springs back when you touch it.
4. Remove from the oven and set aside for 15 to 20 minutes.

## Torta de Café y Coco

12 a 16 porciones

2 1/4 tazas harina  
1 taza azúcar  
1 taza azúcar morena  
1 taza almendras tostadas y picadas  
3/4 cucharadita polvo de hornear  
3/4 cucharadita bicarbonato de soda  
1/4 cucharadita sal  
1 taza coco rallado seco y dulce  
3 huevos  
3/4 taza leche de coco  
1/2 taza aceite  
1/4 taza concentrado de café\*\*  
1/2 cucharadita vainilla pura  
1/4 cucharadita extracto de almendra

\*\* puede usar 3 cucharadas de café Buendía diluidas en 4 cucharadas de agua

1. Precaliente el horno a 350°F. Engrase y enharine el molde, preferiblemente un molde de tubo ad 8- a 9-pulgadas.
1. En el tazón de la batidora mezcle harina, azúcares, almendras, polvo de hornear, bicarbonato y sal. Mezcle bien con un tenedor.
2. Haga un hueco en el centro de la mezcla de ingredientes secos y vierta en este los huevos, coco, leche de coco, aceite, café, vainilla y almendra. Bata a velocidad media baja durante 1 minuto.
3. Transfiera la mezcla a el molde engrasado y hornee durante 45 minutos o hasta que al tocarlo por encima este no quede hundido.
4. retire del horno y deje reposar de 15 a 20 minutos. Desmolde y deguste.