

COCONUT PECAN CAKE WITH BROILED BROWN SUGAR TOPPING

The best way I like to describe this cake sounds a bit bizarre. I think it resembles pancakes and syrup, only in cake form. The crumb is very dense and the topping, while not syrup-like, reminds me of what syrup does after it has a chance to soak into pancakes.

Makes 15 servings

Prep Time: 30 minutes

Cake:

2 cups all-purpose flour

2 cups sugar

1 ½ cups butter, softened

1 cup buttermilk

4 large eggs

1 teaspoon baking soda

1 tablespoon vanilla

2 cups coconut

1 cup pecans, chopped

Frosting:

1 cup brown sugar, firmly packed

1 cup pecans, chopped

⅓ cup butter, melted

¼ cup whipping cream

Heat oven to 350 degrees.

Cake:

- 1) In large mixing bowl, combine all cake ingredients except coconut and pecans. Beat at low speed, scraping bowl often, until all ingredients are moistened.
- 2) Stir in coconut and pecans.
- 3) Pour into greased and floured 13x9-inch baking pan. Bake for 45 to 50 minutes or until cake springs back when lightly touched in the center and edges begin to pull away from sides of pan. Cool at least 15 minutes.

Frosting:

- 1) Heat broiler.
 - 2) In a small bowl, stir together all frosting ingredients until well mixed. Spread over warm cake.
 - 3) Broil 2 to 4 inches from heat until bubbly (1 to 3 minutes). Serve warm or cool.
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Per serving (approximate values): 592 Calories; 38.7g Fat (57.3% calories from fat); 5.7g Protein; 59.2g Carbohydrate; 123mg Cholesterol; 354mg Sodium.