

# COCONUT BUTTER CAKE *with* MANGO-BLUEBERRY COMPOTE

## INGREDIENTS

### ***Coconut Butter Cake***

- 2 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- 2 sticks unsalted butter, softened plus 1 tbsp. for greasing cake pans
- 1-⅓ cups sugar
- 1 tsp. vanilla
- 3 large eggs, room temperature
- 1 cup whole milk, room temperature
- 1-½ cups unsweetened shredded coconut

### ***Mango-Blueberry Compote***

- 1 mango cut into ½-inch cubes
- 1 pint blueberries
- 2 tsp. freshly grated, peeled ginger
- 1 tsp. lemon juice
- ½ cup sugar
- ½ cup water

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## PREPARATION

***Cake pans:*** Preheat oven to 350°F. Butter a 9-by 2-inch round cake pan and line the bottom with a round of parchment paper. Butter the paper and dust the pan with flour, tapping out excess.

***Dry ingredients:*** Sift together flour, baking powder and salt. Set aside.

***Batter:*** Beat butter with an electric mixer until creamy and pale, about 5 minutes. Beat in sugar on high speed until butter/sugar mixture is pale and fluffy, about 3 minutes. Add vanilla, and beat in eggs, one at a time, until well incorporated. (Mixture may look curdled.)

Alternate adding the flour mixture and milk in 3 batches on low speed. Mix until batter is just smooth. Fold in the coconut. Spoon batter into a cake pan; spread evenly. Bake in the middle of the oven until golden brown and a tester comes out clean, 40-50 minutes. Cool the cake in a pan for 15 minutes, then invert onto a rack. Remove paper and reinvert onto another rack.

***Compote:*** In a medium heatproof bowl, gently toss mango and blueberries with the ginger and lemon juice. In a small saucepan, bring sugar and water to a boil. Pour the hot syrup over the fruit and let sit for 1 minute. Serve a slice of cake with a spoonful of compote.

***Leftovers:*** Freeze leftover cake and serve the next time you have company. Just reheat in a 200°F oven. For a sweet treat, serve yourself some cake for breakfast; toast a slice in your toaster and spread with butter, jam or leftover fruit compote.

Put leftover compote ingredients in a blender and add yogurt for a morning smoothie.

Recipe created by Parties That Cook® [www.PartiesThatCook.com](http://www.PartiesThatCook.com)

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