

CAKE INGREDIENTS:

- 3 cups cake flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup unsalted butter, room temperature
- 1 ½ cup sugar
- 2 teaspoons vanilla extract
- 4 large eggs
- 1 cup milk

ICING INGREDIENTS

- 1 cup milk
- 4 tablespoons unsalted butter
- 1 tablespoon vanilla extract
- 8 cups confectioners' sugar
- 1 cup cocoa powder

ADDITIONAL INGREDIENTS

- 1 cup jam (apricot, seedless raspberry, peach)
- 1 pound coconut

SUPPLIES:

- Mixer
- Knife
- Cutting board
- Measuring cups
- Measuring spoons
- Baking Sheet
- Parchment sheet
- Pastry Brush
- Pam
- Bowls
- Saucepans
- Forks

DIRECTIONS:

1. Preheat oven to 325°F. Line two 9"x13" baking pans with parchment paper, butter the parchment. Dust with flour and tap out the excess.
2. In a large bowl, whisk together the flour, baking powder, and salt for 30 seconds. Set aside.
3. In the bowl of a mixer, cream the butter and sugar together until light and fluffy, at least 3 minutes.
4. Beat in the vanilla and then the eggs, one egg at a time until incorporated. Fold part of the flour mixture into the batter, then the milk, and then fold in the remaining flour into the batter until just incorporated.
5. Divide the batter between the two pans, spreading evenly.
6. Bake for about 30 minutes until a cake tester comes out clean in the middle of the cakes. Cool slightly, then lift out of the pans and finish cooling on wire racks.

Make the icing:

1. In a small saucepan over medium heat, combine the butter and milk, heating until the butter is melted. Remove from the heat and stir in vanilla extract, confectioners' sugar and cocoa powder. Stir until combined. Pour the icing into a metal bowl and place over the top of a saucepan filled with 2" of simmering water.

Assembly:

1. Spread the jam over the top of one of the cakes. Place the other cake on top, and then using a serrated knife, trim the edges of the cake and then cut into 24 2" squares.
2. Put the coconut in a small bowl and set aside. Dip a cake square into the bowl of chocolate icing, coating all sides. Allow excess to drip off, then place the square in the bowl of coconut.
3. Place the square on a rack to set for at least 15 minutes. Repeat with remaining squares.