

Lime Coconut Cake and Planter's Punch

**cake recipe adapted from Smitten Kitchen & Gourmet*

It is COLD outside and all I want is a vacation to someplace warm and tropical. Unfortunately, that's not in the budget right now. But when I tasted this cake it was almost as good as sitting on a beach with the ocean breeze blowing and a fruity cocktail in my hand. And speaking of fruity cocktails, try this Planter's Punch! It is tropical goodness in a glass.

And if you can't find falernum I'm including a recipe to make your own. It's a days-long process, but could be fun! Check it out at one of my favorite food websites: Serious Eats.



Ingredients

Lime Coconut Cake

- 1 cup sweetened flaked coconut
- 1 stick unsalted butter, softened
- 1 1/4 cups granulated sugar
- 1 tablespoon grated Key lime zest
- 2 large eggs
- 1 3/4 cups self-rising flour*
- 3/4 cup whole milk
- 1/4 cup fresh Key lime juice, divided
- 1 cup confectioners sugar
- 1 tablespoon rum (optional)

*Don't freak out if you don't have self-rising flour. You can make your own with all-purpose flour, baking powder and salt. For every cup of flour add a teaspoon of baking powder and 1/2 teaspoon of salt.

Planter's Punch

makes 1

- 1/2 oz lime juice
- 1/2 oz simple syrup
- 1/2 oz Jamaican Gold Rum
- 1/2 oz Jamaican Dark Rum
- 1/2 oz Virgin Islands Gold Rum
- 1/2 tsp grenadine
- 1/2 tsp falernum
- 2 dashes Angostura bitters
- 3/4 c crushed ice

Preparation

Lime Coconut Cake

Preheat oven to 350°F. Butter an 8- by 8-inch square or 9- by 2-inch round cake pan and line bottom with a round of parchment paper and butter the parchment paper.

Toast coconut in a small baking pan in oven, stirring once or twice, until golden, 8 to 12 minutes. Cool. Leave oven on.

In a stand mixer beat together butter, granulated sugar, and zest with an electric mixer until fluffy. Beat in eggs one at a time. Stir together flour and 1/2 cup coconut (reserve remainder for topping). Stir together milk and 2 tablespoons lime juice (it's going to curdle and look gross - this is normal). At low speed, mix flour and milk mixtures into egg mixture alternately in batches, beginning and ending with flour.

Spoon batter into pan and smooth top. Bake until golden and a wooden pick inserted into center comes out clean, 40 to 45 minutes. Cool to warm, then turn out of pan and discard parchment.

Whisk together confectioners sugar, remaining 2 tablespoons lime juice, and rum (if using) and pour over cake. Sprinkle with remaining coconut.

Planter's Punch

Put all in a blender and blend for no more than 5 seconds. Pour unstrained into a tall glass. Garnish w a lime wedge and a maraschino cherry.

Aaaaaaaand.... 5, 6,7 EAT!