

# JAMAICAN TOTO

## CARIBBEAN COCONUT CAKE

### INGREDIENTS

- 4 oz butter, softened
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 cup butter, softened
- 1 tsp Vanilla Extract
- 2 3/4 cups flour
- 3 tsp baking powder
- 1 tsp cinnamon
- 1 tsp salt
- 1/4 tsp nutmeg
- 2 cups coconut grated
- 1 1/3 cup evaporated milk
- 1/4 cup coconut milk

### PREP TIME

- Prep | 15 m
- Cook | 40 m
- Total | 55 m
- Servings | 12

### PROCEDURE

- 01** Preheat oven to 350 degrees F. Grease an 8" X 12" baking pan.
- 02** Using a stand up mixer, cream the butter and sugar, then add the vanilla and the eggs. Mix for an additional 3 minutes. In a separate bowl sift flour, and baking powder. Mix in the cinnamon, salt, and nutmeg.
- 03** Slowly begin adding the flour mixture to the butter mixture. Add the evaporated the milk 1/2 cup at a time. Add the coconut milk. Finally add the shredded coconut 1/2 cup at a time.
- 04** Pour into baking pan, and bake for 30 - 40 minutes or until cake tester comes out clean. Place the cake on a cooling rack, and allow it to come to room temperature.