


French Cuisine


MADE SIMPLE

French Coconut Rum Party Cake

Gâteau au rhum et à la noix de coco

(gluten-free and lactose-free option)

 8-10 people.

 15 mins prep time

 60 mins total time

 Easy

INGREDIENTS

See the note at the end of the recipe for the gluten-free and lactose-free option

Wet ingredients

- Little less than $\frac{1}{2}$ cup (100 g) of super soft butter
- $\frac{3}{4}$ cup (150 g) sugar (yes add it with the wet ingredients)
- 3 eggs
- 5 tsp of rum
- 1 tsp vanilla extract
- 1 tsp lemon juice

Dry ingredients

- $1\frac{1}{4}$ cup (100 g) shredded unsweetened coconut (if you can't find unsweetened then simply reduce the sugar quantity)
- 1 cup (125 g) flour (or your preferred gluten-free flour)
- $2\frac{1}{2}$ tsp of baking powder

Icing

- 4 tbsp of high fat coconut cream
- Little less than $\frac{1}{4}$ cup (40 g) sugar
- 4 tsp rum or lemon juice
- $\frac{1}{3}+$ cup (30 g) shredded coconut, plus some more for the final topping
- Zest of $\frac{1}{2}$ lemon (optional)

DIRECTIONS

1. Preheat the oven to 300°F.
2. Beat on high the butter and the sugar together until a creamy consistency is achieved.
3. Add the remaining wet ingredients and mix on high for 3 minutes.
4. Add in all the dry ingredients to the mix and beat again.
5. Butter-well the cake mold and pour the batter in the mold.
6. The cake will cook for 40-50 minutes. Be careful not to overcook the cake or it will be dry.
7. Once it is cooked, place it on a cooling rack to cool down for about an hour.

Icing

1. When the cake is completely cooled down prepare the icing.
2. Mix all of the icing ingredients together in a small pot.
3. Heat it for 2 minutes on medium until it becomes more fluid.
4. Slowly pour the icing over the cake starting from one end of the cake to the other.
5. Finish garnishing the cake by sprinkling some extra shredded coconut on top followed by the lemon zest.



Gluten-free, lactose-free option:

- Replace the wheat flour with rice flour.
- Replace the butter with (70 g) of coconut oil and (30 g) of water.
- Beat ingredients for 5 minutes instead of 3 minutes to get more air into the mixture.
- Note: Be sure to heat the coconut oil and water together on low heat before adding it into the mix. This will allow it to mix evenly with the rest of the ingredients. Also, the cake will not be as light in consistency as in the original recipe because there is no gluten, but this will not change the taste at all. ☺

Bon Appetit!
Emilie Anne 

