

Coconut Tiramisu Layer Cake

Guest recipe <https://www.glebefarmfoods.co.uk/> |

Ingredients:

Cake

375g gluten free self-raising flour
1 tsp baking powder
300g caster sugar
6 medium eggs
180ml vegetable oil
180ml **PureOaty Coconut Oat drink**
1 tsp vanilla extract or coconut extract

Coconut Vanilla Soak:

75ml **PureOaty Coconut Oat drink**
2 shots espresso
1 tbsp maple syrup
1 tsp vanilla

Mascarpone Cream:

350g mascarpone or dairy free alternative
200ml double cream or dairy free alternative
120g-200g icing

Method:

1. Preheat the oven to 180°C and grease and line your cake tins with baking paper.
2. Add the eggs and caster sugar to a large mixing bowl and whisk until light and slightly pale.
3. Add the vanilla or coconut extract, vegetable oil and PureOaty Coconut Oat drink and whisk again until combined. Add the gluten free self-raising flour and baking powder and gently fold through until just combined, being careful not to overmix.
4. Divide the mixture evenly between your prepared cake tins and bake for 18–20 minutes, or until the sponges are golden brown, cooked through and a skewer inserted into the centre comes out clean.
5. Leave the cakes to cool in their tins for a few minutes before transferring them to a wire rack to cool completely.
6. To make the soak, mix the PureOaty Coconut Oat drink, espresso, maple syrup and vanilla together until combined, then set aside to cool.



7. For the mascarpone cream, add the mascarpone and vanilla to a large bowl and whisk briefly until smooth. Add the double cream and continue whisking, adding the icing sugar a little at a time until you reach soft peaks. Start with 120g icing sugar, adding more as needed depending on your preferred sweetness and consistency. Be careful not to over whip, as the mascarpone cream can split. You want it soft and creamy but still firm enough to hold its shape.
8. Once the sponges are completely cool, place the first layer onto a serving plate or cake stand and generously brush or spoon over some of the coffee and coconut soak, allowing it to soak into the sponge. Add a layer of mascarpone cream, then top with the next sponge. Repeat with the remaining sponge layers, soak and mascarpone cream.
9. Finish with a final layer of mascarpone cream and decorate with coconut as desired. Chill until ready to serve, then slice and enjoy! If you have any mascarpone cream left, pipe this on top of the cake.

Allergen Content – check your ingredient list for hidden allergens			
Allergen	Contains X	Allergen	Contains X
Celery	☐	Molluscs	☐
Crustaceans	☐	Mustard	☐
Dairy (Milk products) (Alt Plant based)	☒	Peanuts	☐
Egg	☒	Sesame	☐
Fish	☐	Soya	☐
Lupin	☐	Sulphites	☐
Cereals Containing Gluten	☐	Tree Nuts	☐
Wheat,	☐	Walnuts	☐
Rye,	☐	Hazelnuts	☐
Barley	☐	Almonds	☐
Oats (Gluten Free)	☒	Pecans	☐
		Brazil Nuts	☐
		Macadamia	☐
		Cashew	☐

Thank you to Glebe Farm for supporting Food Allergy Aware.