Pineapple and Coconut Cake

czas przygotowania: 70 min

poziom trudności: trudny



A delicious layered pineapple and coconut cake combining a light, chocolatey sponge with rich coconut custard cream and a fluffy pineapple filling. Made with Gellwe Extra Dark Cocoa Powder, Vanilla Flavour Pudding Mix and Mango Flavour Jelly, this indulgent dessert brings together tropical fruit flavours, creamy textures and a delicate coconut topping. Perfect for family celebrations and special occasions.

Składniki

For the cocoa sponge:

- Large eggs – 4
- Sugar – 150 g
- Plain flour – 80 g
- Gellwe Extra Dark Cocoa Powder – 30 g
- Gellwe Baking Powder – 1 tsp
- Vegetable oil – 90 ml

For soaking the sponge:

- Water – 70 ml
- Lemon juice – 1 tbsp
- Icing sugar – 1 tsp

For the coconut cream:

- Milk – 850 ml
- Egg yolks – 2
- Plain flour – 70 g
- Gellwe Vanilla Flavour Pudding Mix – 2 sachets
- Sugar – 140 g

Sposób przygotowania

- Butter (at room temperature) – 250 g
- Desiccated coconut – 100 g

For the pineapple cream:

- Whipping cream (30–36% fat, chilled) – 500 ml
- Icing sugar – 3 tbsp
- Tinned pineapple slices – 1 tin
- Gellwe Mango Flavour Jelly – 1 sachet
- Hot water – 200 ml
- Gellwe Food Gelatine – 1 tsp
- Water – 2 tbsp

For decoration:

- Desiccated coconut – as desired