Raffaello-Style Coconut Layer Cake

czas przygotowania: **60 min**

poziom trudności: **trudny**



A deliciously light coconut layer cake inspired by the classic Raffaello chocolates. Two layers of soft sponge are soaked with coconut liqueur and filled with smooth, creamy custard. Finished with a golden, buttery coconut topping and decorated with Raffaello chocolates, this elegant cake is perfect for birthdays, celebrations and special occasions.

Składniki

For the sponge cake:

- Large eggs – 4
- Plain flour – 1 cup
- Gellwe Baking Powder – 1 tsp

For the cream filling:

- Gellwe Karpatka Cream Mix – 1 pack
- Cold milk – 400 ml

For the coconut topping:

- Desiccated coconut – 100 g
- Sugar – 40 g
- Butter – 35 g
- Water – 1 tbsp

For assembling and decorating:

- Coconut liqueur – 100 ml
- Raffaello chocolates – as desired

Sposób przygotowania