

## BEWITCHING PASSION FRUIT AND COCONUT CAKE

*(from the Bewitching Kitchen)*

*for the cake:*

280 g all-purpose flour  
300 g granulated sugar  
2 + 1/4 teaspoons baking powder  
1/2 teaspoon salt  
1 cup full-fat milk + squirt of lemon juice  
3 large eggs  
2 teaspoons pure vanilla extract  
2 tsp Amoretti passion fruit flavor  
1/2 cup unsalted butter, melted and cooled  
1/4 cup grapeseed oil

*For the buttercream:*

340 g unsalted butter, at room temperature  
750 g confectioners' sugar, sifted (you might not use the full amount)  
3 tablespoons heavy cream  
1 teaspoon clear vanilla extract  
pinch of salt

*for the coconut pastry cream:*

(adapted from Martha Stewart's recipe)

2 cups whole milk  
1/4 cup cream of coconut  
1/2 cup sweetened shredded coconut  
1/2 tsp vanilla paste  
4 large egg yolks  
1/4 cup sugar  
1 tablespoon cornstarch  
pinch of salt

*for drip icing:*

2 tbsp white chocolate chips  
100 g candy melts  
43 g tbsp heavy cream (about 3 tablespoons)

*for the sugar decorations:*

(following Kim-Joy's [youtube tutorial](#))

glucose

food gel dye, any color you like

Butter and flour three 6-inch cake pans. Melt the butter gently and reserve. Mix the milk with lemon juice and let it sit for a few minutes (congrats, you just made full-fat buttermilk). Sift together the flour, sugar, baking powder, and salt into a large bowl. In another bowl whisk together the buttermilk, eggs, vanilla, and passion fruit flavor. Pour the liquid mixture into the flour. Whisk the ingredients together to combine. Pour in the melted butter and oil. Stir everything together until the batter is smooth.

Divide the batter into the three prepared pans. Bake for about 30 minutes, until a toothpick inserted into the center of each cake comes out clean. Let the cakes cool on a wire rack for 15 minutes before removing from the pans. If making the cakes in advance, you can freeze them or keep in the fridge, they are easier to work with if completely cold.

Make the coconut pastry cream (preferably the day before assembling the cake). Bring milk, cream of coconut, coconut, and vanilla to a simmer in a medium pan over medium-high heat. Remove from heat. Cover and let it sit for 30 minutes at room temperature.

Put egg yolks, sugar, cornstarch, and salt in a bowl. Whisk with a hand-held blender until thick, about 5 minutes. Heat the coconut infused milk mixture until very hot. With mixer on medium-low speed, slowly pour in milk mixture. Transfer to saucepan. Cook over medium heat, whisking constantly, until boiling, and boil for a couple of minutes. Strain through a sieve. Let cool completely and store in fridge until assembling the cake (cover surface with plastic to prevent a skin from forming).

Make the buttercream. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed until smooth and creamy. With the mixer running on low, slowly add all but 1 cup (125 g) of the confectioners' sugar, the heavy cream, vanilla, and salt. Once incorporated, turn the mixer up to medium-high and mix for 3 to 5 minutes, until the buttercream is white, fluffy, and smooth. Add the remaining cup of confectioners' sugar as needed, a small amount at a time (I used about half of it), until it reaches good spreadable consistency. Keep half of it white, divide the other half in four small bowls and use food dye to make four colors of your choice. Reserve.

Assemble the cake. Place one cake layer on a cake board over a turntable. Spread half of the coconut pastry cream. Top with a second cake layer and repeat. Place the final cake layer on top. Crumb coat the cake with white buttercream and chill in the refrigerator for 15 minutes. Add splashes of the different colors of buttercream and work them with a bench or cake scraper as you rotate the cake. Refrigerate for 1 hour.

Made the drip icing. Chop the chocolate chips into small pieces. Add the chips and candy melts to microwave safe bowl and pour heavy cream on top. Microwave for 20 second intervals, stirring in between each interval, until all the chocolate is melted. Let sit for 15-30 minutes, until it reaches 90 F. Pour over chilled cake, spreading towards the outside of the cake with the back of a spoon or small spatula so that it drips. Put back in the fridge to chill until ready to finish decorating. Transfer to a serving stand before adding the final sugar decorations on top.

Make the sugar decorations (can be made a couple of weeks in advance). Pour small amounts of glucose over a half-sheet lined with Silpat. Add drops of food gel dye, keep in mind a little goes a long way. Bake at 300F for about 1 hour. Let it cool, break into pieces and use to decorate the cake.