

# *Fannie May*

## **Trinidad Buttercream** **CHOCOLATE CAKE**



### **You'll need:**

Spatulas  
Measuring Cups  
Mixing Bowls  
Microwavable Bowl  
Electric Mixer  
Hand Mixer  
8" Pan  
Lined Sheet Pan  
Cutting Board  
Knife

### **FOR CHOCOLATE CAKE**

1 box of your favorite German chocolate cake mix  
Replace vegetable oil with coconut oil  
Use water and eggs as directed

### **FOR TRINIDAD BUTTERCREAM & TOPPING**

14 Fannie May® Trinidads®  
1 stick butter - cold  
1 stick butter - room temperature  
1 cup sweetened shredded coconut

### **Instructions:**

#### **FOR CHOCOLATE CAKE**

1. Prepare your favorite German chocolate cake mix, replacing vegetable oil with coconut oil.
2. Prepare the rest according to instructions. Bake 8" pan the amount of time indicated on the box.
3. Cake has completed baking when toothpick inserted in center comes out clean.
4. Let cake cook completely before frosting.

#### **FOR THE COCONUT**

1. Preheat oven to 350° F.
2. Spread 1 cup of sweetened shredded coconut on a lined sheet pan.
3. Bake for 5 to 7 minutes or until coconut is golden brown. For more even toasting, stir after 3 or 4 minutes.
4. Set aside until cake is frosted.

#### **FOR TRINIDAD BUTTERCREAM**

1. Put the Fannie May® Trinidads® in a microwavable bowl and heat for 30 seconds.
2. Mix the Fannie May® Trinidads® into a smooth paste.
3. Chop the cold butter into small pieces and add to the Trinidads®. Beat with a hand mixer.
4. Add the room temp butter and whip to a smooth consistency.

#### **TO DECORATE:**

1. Spread about half of the Trinidad Buttercream on top of the cake.
2. Sprinkle the top with toasted coconut.
3. Put the rest of the Trinidad Buttercream into a pastry bag fitted with Ateco tip #882, or whatever shape you prefer.
4. Pipe a decorative border around the edge.

**\*Allergens - wheat, eggs, coconut**