# Goan Coconut Cake (Baath)

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6 Comments

A hint of rosewater adds sweet, floral aroma to this moist, dense semolina cake, packed with four types of coconut. Refrigerating overnight gives the semolina time to soak up the sweet coconut liquid, resulting in a softer, more tender crumb.

**Featured in: Soak that Semolina for the Perfect Crumb**

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## SERVES 8-10      2 HOURS

## Ingredients

- 4 cups semolina
- 1 tsp. baking powder
- $\frac{1}{4}$ tsp. fine sea salt
- 2 $\frac{1}{2}$ cups superfine sugar
- $\frac{1}{4}$ cup coconut oil
- 8 tbsp. unsalted butter, softened, plus more for greasing
- 4 eggs
- 1 (13 $\frac{1}{2}$-oz.) can coconut milk
- $\frac{1}{4}$ cup cream of coconut
- 1 $\frac{1}{2}$ tsp. rosewater
- 1 cup unsweetened shredded coconut

## Instructions

Line a 8-by-8–inch square cake pan with parchment paper; grease with butter, then set aside.

Whisk flour, baking powder, and salt in a bowl; in a large bowl, beat sugar, coconut oil, and butter on medium speed of a hand mixer until fluffy, about 3 minutes. Add eggs one at a time, beating after each addition until smooth. Add half the coconut milk and cream of coconut, then half the dry ingredients, and beat until just combined; add in remaining coconut milk and cream of coconut, plus the rosewater, mixing well to combine. Add remaining dry ingredients and mix well; fold in shredded coconut, then pour batter evenly into prepared pan. Cover with plastic wrap, then refrigerate overnight.

The next day, heat oven to 350°. Unwrap cake, then bake, turning halfway through, until golden brown, about 90 minutes. Cool cake completely before cutting and serving.