



Paula's Signature Pineapple Coconut Cake

(as show on Silver Sage TV program – www.ASilverSage.com)

Basic 1-2-3-4 Cake

- 1 cup (2 sticks) butter, at room temperature
 - 2 cups sugar
 - 4 eggs
 - 3 cups sifted all-purpose flour or 3 1/3 cup cake flour
 - 1 tsp soda
 - 1 tablespoon baking powder
 - 1 cup milk
 - 1 teaspoon pure vanilla extract
 - 1/2 teaspoon salt
1. Preheat oven to 350 degrees F.
 2. Grease and flour 3 (8 or 9-inch) cake pans. Using an electric mixer, cream butter until fluffy. Add sugar and continue to cream well for 6 to 8 minutes. Add eggs, 1 at a time, beating well after each addition.
 3. Sift flour, baking soda, salt, baking powder together
 4. Add flour and milk alternately to creamed mixture, beginning and ending with flour. Add vanilla and continue to beat until just mixed. Divide batter equally among prepared pans. Level batter in each pan by holding pan 3 or 4 inches above counter, then dropping it flat onto counter. Do this several times to release air bubbles and assure you of a more level cake.
 5. Bake for 25 to 30 minutes or until done. Cool in pans 5 to 10 minutes. Invert cakes onto cooling racks. Cool completely and spread cake layers with your favorite frosting to make a 3-layer cake.

Pineapple Filling:

(note: in the program, Paula says she drains the pineapple juice, and also that she adds cornstarch to 1/2 cup water to be mixed in. You do not have to drain the pineapple; mix

all the following ingredients in the pot before you turn heat on to cook. Since all is still cold, the cornstarch should mix in with no problem).

- 20 ounce can crushed pineapple
 - 2/3 cup granulated sugar
 - 2 Tablespoons cornstarch
 - 2 Tablespoons butter, melted
1. Mix together pineapple, sugar, melted butter, and cornstarch in medium .Stir well to combine, and then cook on medium heat
 2. Cook, stirring frequently, until mixture thickens and looks "glossy", about 8-10 minutes.(in the program, she says she cooks this for 20-25 minutes—she is cooking on low heat)
 3. Pour filling into a bowl. Place a piece of plastic wrap gently over the top and allow it to cool.
 4. Once cooled, cover it with an airtight lid and refrigerate until you're ready to use it (up to 1 week).

Coconut Cream Cheese Frosting:

- 1/2 cup butter , room temperature
 - 8 ounces cream cheese , room temperature
 - 4-5 cups powdered sugar
 - 2 tablespoons regular milk
 - 1 cup shredded sweetened coconut
1. Beat butter and cream cheese together until smooth.
 2. Gradually add powdered sugar and the milk, starting with 1 tablespoon of milk. Mix until smooth and fluffy, about 3-5 minutes.
 3. Add a little more milk, to thin, or powdered sugar to stiffen, if needed, until you reach your desired frosting consistency.

Assembly:

1. Place your first cake layer on your cake board or serving platter. Spread cream cheese frosting on layer.
2. Top with another cake layer. Smooth a layer of frosting over it.
3. Top with third cake layer
4. Frost the sides of the cake.
5. Apply coconut to the sides of the cake by hand, pressing into the sides
6. On the top layer, frost a thin strip (about 1/2 inch) around the top edge with the cream cheese frosting. Sprinkle that circle strip of frosting with coconut
7. Spoon the pineapple filling on the top layer, within the boundaries of the thin strip of frosting. Smooth the pineapple filling for an even finish
8. Refrigerate for about an hour before serving.