

# Buttermilk Sheet Cake with Coconut Topping



A typical German sheet cake (Blechkuchen) is a buttermilk cake leavened with baking powder. Here is one adapted from Baecker Suepke's Bakery in Thuringia. It has a coconut, butter and cream topper which is common in Germany. You end up with a cake which is a little bit different without being too unusual. This cake freezes and thaws well, making it great for school lunches or single cups of tea.

Makes 20 large pieces in a 11 x 17 inch jelly roll pan.

**Prep Time: 25 minutes**

**Cook Time: 30 minutes**

## Ingredients:

### \*\*\*Cake Batter:\*\*\*

- 3 eggs
- 2 c. sugar (400 grams)
- 5 c. flour (600 grams)
- 2 tsp. double acting baking powder
- 1/2 tsp. salt
- 1 tsp. vanilla extract or 1 T. vanilla sugar
- 1 3/4 c. buttermilk or sour milk (400 ml)

### \*\*\*Topping:\*\*\*

- 2 c. shredded, dried coconut (130 grams)
- 1 c. sugar (200 grams)

### \*\*\*Glaze:\*\*\*

- 11 T. unsalted butter (150 grams)
- 1/2 c. heavy cream (150 ml)

**Preparation:**

**Note:** To make sour milk (in case you don't feel like running to the store for buttermilk) place 2 tablespoons white vinegar in a measuring cup and fill to 1 3/4 cup.

Preheat oven to 350°F.

Mix eggs and sugar for several minutes on medium speed, until they are light yellow and fluffy.

Sift together the flour with baking powder and salt. Add one third of the mixture to the eggs and sugar and mix well. Pour about 1/3 of the milk and all of the vanilla into the egg, flour mixture and mix well.

Repeat twice with remaining flour and buttermilk.

Spread the batter in a greased and floured jelly roll pan (approximately 11 x 17 inch). Mix the coconut and sugar together in a bowl (I used unsweetened coconut purchased at the health food store) and sprinkle evenly over the top.

Bake at 350°F for about 25 minutes, or until topping is browned and cake begins to pull away from the pan sides. You want the sugar to caramelize a little on top, if possible.

Towards the end of the baking time, place the butter and cream in a small pan and bring to a boil briefly. Pour this mixture evenly over the hot cake after it is removed from the oven. It will soak in about 1/4 inch into the topping and cake.

Serve warm or room temperature. Refrigerate or freeze leftovers.

**Tips:** Substitute an equal amount of slivered almonds for the coconut.

You may add a few drops of lemon extract to the cake batter to enhance the aroma of the cake.