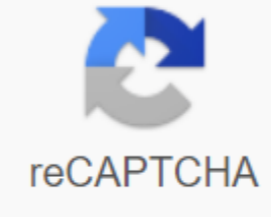




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Italian cream cake recipe paula deen

01/25/2007 I have been looking for and baking different coconut cakes over the last few months (including those from FoodTV chefs) and I believe this one is the best. I did make some small changes, not so much in the cake but frosting. For the cake, I separate the eggs. I add the yolks with the cake mixture, but beat and fold in the egg whites after the whole dough is smooth. This makes the cake much lighter. I also added a touch of coconut oil for a slightly more intensive coconut flavor. I baked it in three pots of cake 8. For frosting, I use coconut extract and two tablespoons of coconut cream instead of milk. I added two cups of sweet grated coconut to the frosting. Once set (after cooling it overnight), I pat more coconut all over the top and sides. It turned out to be so beautiful that my neighbors had put in their orders. Thank you so much for the amazing recipe! 01/06/2007 My first Coconut Cake. I felt like cheating on a cake mix but I made this as a layer cake for my mother for Christmas. It turned out AWESOME! He said it was even better the next day. I used Whipped Cream Cheese Frosting Posted by Tom on this website (LOVE this icing for many cakes) and I added the remaining coconut cream to it. De-Lish, what's going on? Oh by the way coconut cream is found in the mixed drink section of the grocery store.:o) You should try this cake you won't be disappointed! 09/13/2005 People can't stop talking about this cake! It's very moist (especially if you pour leftover coconut milk over a warm cake)... I only use 3 cups of sugar for frost and coconut milk instead of regular. Also added coconut extract to the cake and frosting. It's so good! 03/17/2005 This cake is truly divine with this change: 4 beaten egg whites (not 3 whole eggs) cause it to rise more. for frosting I used 4 oz cream cheese and 4 oz butter so it wasn't too sweet. I also substituted milk for the cream of the rest of the coconut. You can never go wrong adding a little almond extract to any recipe. I baked it in a round pot of 38. Come out perfect! Go in no time. 08/27/2003 Delicious cake! I made it to Easter and it was a hit. I've just made some minor modifications - I reduced the sugar in the frosting by cups that used almond extract instead of vanilla and put more coconut on it as well. I also added a little coconut to the dough as well. Coconut cream and sour cream make the cake so moist and flavorful. This recipe is a keeper! 04/09/2007 I make cupcakes & they're amazing. Follow the recipe except to add 2 capful coconut extracts to the cookie dough & one to frosting. It has a real but subtle coconut flavor. This is better than the Paula Deen coconut cake I made last Easter... Thank! I was in a time of precariousness so I had a very simple snack with some jelly beans. 27/08/2003 that I made As a layer cake for my 5-year-old birthday. Excellent. One of the best I've made and I've made a lot! This cake only gets better once it's in the fridge... (good lunchbox treat). Two things to watch out for: The dough proves to be a little too much volume for the pan so it spills a little. I cool the layers and trim the lips caused by the spill. After frosting the cake settles a little tiny. Probably because of coconut cream oil and sour cream. Therefore for my daughter, I left the top bare for the frozen transfer barbie put coconut on the side and added some pink and white barbie heart sprinkles. It's beautiful. 04/01/2005 so very good!!! I made this for an office party and they cleaned it up! Definitely not for those trying to reduce calories but worth every bite as a special treat. For a lighter version instead of frosting in the recipe use Cool Whip Lite and stir in the shredded coconut. Also after taking the cake out of the oven, I poked a hole in it with a fork and poured the remaining coconut cream on it letting it seep through the fork hole. Delicious! 03/14/2005 Delicious! I made this as a 2 layer birthday cake and it was moist and still very light. I couldn't use ice (too juicy) so I made a creamy fluffy white butter with almonds and coconut sprinkles all over the top and sides of the middle layer. Very pretty and tasty! 08/25/2007 This cake fell into a million pieces when I tried to coat it. For all the necessary effort and for all the shops I went to try and find coconut cream this recipe was NOT worth it. I couldn't even taste everything put all together because the cake never made it that far. Very disappointed. 1 of 14 Coconut Cake Cream Oliveoil2 2 of 14 Cissy Walker Coconut Cake Cream 3 of 14 Amy Coconut Cake Cream 4 of 14 Coconut Cake Cream Sondra 5 of 14 Coconut Cake Cream hvuseenmyball 6 of 14 Coconut Maghan Cake Cream 7 of 14 Alethea Coconut Cake Cream 8 of 14 Alethea Coconut Cake Cream 8 of 14 Alethea Coconut Cake Cream 9 of 9 14 Cream of Coconut Cake Cissy Walker 10 of 14 Cream of Coconut Cake doreen buntin 11 of 14 Cream of Coconut Cake SPAFLINT 12 of 14 Cream of Coconut Cake RoboSteve 13 of 14 Cream of Coconut Cake Claudia Milo-Rodriguez 14 of 14 Cream of Coconut Cake Moss lady Skip to main contentRD.COMWhat's for Try this spin on banana cream pie from TV chef , Paula Deen. [quicklook-recipe prep_time=10 min cook_time= serves=8 details=] [material-list title =Material serving_size =] [ingredients-left]2-3 ripe bananas 1 8 oz packets cream cheese 1 15oz container ricotta cheese 1/2 cup sugar 1/2 tsp vanilla 3/4 cup cocoa powder[ingredients-left] [ingredients-right]4 (1 cup vol each) 4-inch diameter mini pie crust graham or shortbread) Whipped cream Dried banana chips, crushed White chocolate, shaved shaved for garnish)[/ingredients-right] [/ingredients-list][step-list-wrapper title=How to make it time=2 hours, 10 minutes] [step-item number=1 image_url= title=]In mixer combine banana, cream cheese, ricotta, sugar and vanilla and mix well. Slowly whisk in the cocoa powder to avoid dry bags. Pour into the shell and chill for at least 2 hours. Top with whipped cream and banana chips. Optional: top with shaved white chocolate. [/step-item] [/wrapping step list] Serving tip: Instead of a mini crust you can be served in a martini or other cocktail glass. Originally Published: January 9, 2008 Published Exclusively in Reader's Digest Enjoy the BEST stories, suggestions & jokes! Paula Deen doesn't offer ham bread recipes on her website or FoodNetwork.com. Professional recipes for ham buns made by other Food Network chefs are Emeril Legasse's ham and pork buns with peach mustard sheen. To make emeril Legasse ham bread recipe, preheat the oven to 350 degrees and grease a bread pan. Combine 1 pound ground smoked ham, 3/4 pound ground pork, 1/2 cup finely chopped yellow onion and 1/4 cup finely chopped red pepper in a large bowl. Add a pinch of sage, 2 tablespoons chopped parsley, 1 1/2 teaspoons chopped garlic and 1 tablespoon Dijon mustard. Stir in 3/4 cup breadcrumbs, three large beaten eggs, 1/4 teaspoon salt and 1/8 teaspoon black pepper. Add 1/4 teaspoon of Emeril Essence seasoning to the mixture. This Creole condiment can be purchased ready to serve or prepared at home. When preparing essence at home, combine 2 1/2 tablespoons paprika, 2 tablespoons salt, 2 tablespoons garlic powder and 1 tablespoon black pepper. Add 1 tablespoon of onion powder, 1 tablespoon cayenne pepper, 1 tablespoon dried oregano and 1 tablespoon dried thyme and mix the ingredients together. Store Essences that are not used for future use. After combining all the ingredients and mixing well, simmer 1/2 cup of preserved peaches in a small saucepan over medium heat. Add 1/4 cup of Dijon mustard and stir for 30 seconds or until combined. Remove the pan from the heat and leave the mixture to cool. Place the ham mixture in a greasy bread pan and spread half of the peach and mustard sheen on top. Bake for 1 to 1 1/2 hours, or until the bread is firm and browned. Spoon an extra glaze over the bread for the last 10 minutes of baking if desired, and leave to cool for five minutes before serving. Serve with the rest of the peach-mustard sauce. Mark Stout/Stock/Getty Images Plus/Getty Images Paula Deen's recipe for a key lime cake contains 2 tablespoons of lime peel, three eggs, 3 cups of cake flour, 3/4 cup of soft butter, and 1 3/4 cup of sugar. Also includes 1/4 cup juice Fresh key lime, 1 teaspoon baking soda and 1 1/2 cups buttermilk. Grease and flour three 9-inch pastry pans, then heat heat oven up to 340 degrees Fahrenheit. Use a medium-speed electric bat to mix the butter, sugar and lime zest in a large bowl until creamy. Add the eggs one by one, and make sure one egg is well incorporated before adding another. Whisk in the lime juice until well mixed. Mix the pastry flour and baking soda in a medium bowl, then sift. Add gradually to the butter mixture. Alternate with buttermilk, and be sure to start and end with the flour mixture. Pour the dough into the pan and bake for 18 to 20 minutes or until a toothpick inserted in the middle of each cake comes out clean. Let the cake cool in the pan for about 10 minutes, then turn it off on a wire rack to cool completely. Spread the frosting between layers, on the sides and at the top, then garnish with key lime wedges. Lime.

