

Coconut Cake Bites

This recipe was provided by local blogger, Abby Thome of [The Thome Home](#).

Ingredients

- 3 cups unbleached all-purpose flour
- 2 tsp. baking powder
- 1 baking soda
- 1 tsp. salt
- 2 sticks of room temperature, unsalted butter
- 2 cups sugar
- 4 eggs
- 1 cup buttermilk
- 2 tsp. almond extract
- 2 tsp. vanilla extract

Instructions

- Pre-heat oven to 350° F.
- Line a 9×13 baking dish with parchment paper.
- In a large bowl, whisk together the unbleached all-purpose flour, baking powder, baking soda and salt.
- Now it is time for the wet ingredients! With a handheld mixer, one ingredient at a time – beat together room temperature, unsalted butter, sugar, eggs, buttermilk, almond extract and vanilla extract.
- Once wet ingredients are well mixed, pour in dry ingredients. Mix together until one flour is incorporated.
- You add coconut later in the recipe, so do not fret!
- Pour batter into baking dish and bake at 350° F for 35-45 minutes – or until toothpick comes out clean/or with very little crumbs attached!
- Let cake cool completely!
- Once cakes are cooled – removed entire cake from the pan by simply grabbing onto the parchment paper and lifting it out of the dish!
- Take a serrated knife, and cut all crust off from the cake (top/bottom/sides) This will keep any of the dark/crusty bits out of the cake bites.

Balling

1. Crumble each cake in two separate bowls
2. ADD 1 can of cream cheese frosting to each bowl
3. Add two cups of shredded coconut to the frosting/ cake before mixing.
4. One at a time (Washing beaters in between!) mix together the cake and frosting, creating a thick and creamy cake mixture!
5. Using a cookie scoop, scoop balls, and roll gently in your hands.
6. Place formed cake balls onto a baking sheet lined with parchment paper –

7. Once you have two pans, filled with each flavor, place them into the freezer or fridge for 10-15 minutes to set!
8. I highly recommend only doing one sheet of cake bites at a time, so start with either coconut or carrot.

Frosting

1. You'll melt 2 bags of white chocolate chips in a glass bowl in the microwave. Do this in 30 second intervals, stirring in between each 30 second set. **BE CAREFUL.** White chocolate is very testy – you'll want about 30% of the chocolate chips still intact while the rest is melted. **THIS** is the time to pull it out of the microwave and use the residual heat to melt the remaining chips!

Now We Dunk

1. Take your cake balls, dunk into the melted white chocolate – use a fork to lift the ball out, and tap on the side of the bowl to let excess chocolate drizzle off. Use a knife to scrape the cake ball onto the lined baking sheet. While wet, top with sprinkle of choice!
2. Repeat until all are done.