

Layered Chocolate Coconut Cake

Layered Chocolate Coconut Cake is the kind of dessert that turns ordinary moments into something special. Combining the richness of cocoa with the tropical sweetness of coconut, this cake offers a flavor pairing that is both classic and unique. Moist layers infused with coconut milk and shredded coconut deliver texture, flavor, and indulgence, while the chocolate base adds depth and balance. Whether you frost it with a creamy coconut buttercream or drape it in silky chocolate ganache, this cake is always a showstopper.

Unlike complicated recipes that demand professional skills, this one is approachable, with simple steps that anyone can follow. The result is a two-layer cake that bakes evenly and stacks beautifully, making it ideal for birthdays, anniversaries, or family gatherings. Each slice offers a perfect combination of soft crumb, bold flavor, and visual appeal. It's also versatile, cupcakes, sheet cakes, or even mini cakes are all options with this batter.

What makes it even better is how adaptable it is: you can add optional coffee for richer chocolate flavor, or toasted coconut for crunch. Alongside classics like [Best Vanilla Cake from Scratch](#), this recipe deserves a spot in your baking repertoire, ensuring you're always ready to impress.

Why Chocolate and Coconut Shine Together

The Decadence of Chocolate

Chocolate is universally loved for its rich, indulgent flavor. In this cake, unsweetened cocoa powder creates a base that is both bold and comforting. When combined with sugar, eggs, and oil, cocoa develops into a soft, moist crumb that is deeply satisfying. Chocolate also acts as the foundation, supporting additional flavors like coconut while ensuring the cake has that classic richness people crave.

The Brightness of Coconut

Coconut balances chocolate's intensity with sweetness and texture. Shredded coconut introduces a subtle chew, while coconut milk enhances moisture and flavor. The tropical note it brings makes the cake feel lighter, preventing it from being overwhelming. This blend of flavors transforms the cake into something greater than the sum of its parts. It's indulgent, but refreshing enough to make you want a second slice.

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- Author: [Aaron recipes](#)

- Total Time: 55 minutes
- Yield: 12 servings 1x
- Diet: Vegetarian

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Description

Layered Chocolate Coconut Cake combines rich cocoa with tropical coconut for a moist, indulgent dessert. Perfect with coconut buttercream or chocolate ganache.

Ingredients

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Scale

- ☐ 1 $\frac{3}{4}$ cups all-purpose flour
 - ☐ $\frac{3}{4}$ cup unsweetened cocoa powder
 - ☐ 1 $\frac{1}{2}$ tsp baking powder
 - ☐ 1 tsp baking soda
 - ☐ $\frac{1}{2}$ tsp salt
 - ☐ 1 cup full-fat coconut milk (canned)
 - ☐ $\frac{1}{2}$ cup vegetable oil or melted coconut oil
 - ☐ 1 $\frac{1}{2}$ cups sugar (white or coconut sugar)
 - ☐ 2 large eggs
 - ☐ 1 tsp vanilla extract
 - ☐ 1 cup shredded or desiccated coconut
 - ☐ Optional: $\frac{1}{2}$ cup strong brewed coffee
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C). Grease and line two 9-inch round cake pans with parchment paper.
2. Sift flour, cocoa powder, baking powder, baking soda, and salt together in a bowl.
3. In another bowl, whisk coconut milk, sugar, eggs, oil, and vanilla until well combined.
4. Gradually add dry ingredients to wet mixture, stirring gently until just combined.
5. Stir in shredded coconut and optional brewed coffee.
6. Divide batter evenly into pans. Bake for 30–35 minutes, until a toothpick inserted comes out clean.
7. Cool cakes in pans for 10 minutes, then transfer to wire racks to cool completely.
8. Frost with coconut buttercream or chocolate ganache and garnish with toasted coconut.

Notes

Use full-fat coconut milk for best flavor and texture.

Optional brewed coffee deepens chocolate flavor without tasting like coffee.

Store cake in the fridge for up to 4 days or freeze unfrosted layers up to 2 months.

- Prep Time: 20 minutes
- Cook Time: 35 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
 - **Calories:** 390
 - **Sugar:** 34g
 - **Sodium:** 280mg
 - **Fat:** 19g
 - **Saturated Fat:** 11g
 - **Unsaturated Fat:** 7g
 - **Trans Fat:** 0g
 - **Carbohydrates:** 50g
 - **Fiber:** 4g
 - **Protein:** 5g
 - **Cholesterol:** 45mg
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Did you make this recipe?

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Essential Ingredients for Perfection

Dry Ingredients

Flour provides structure, cocoa powder contributes flavor, and leavening agents like baking powder and baking soda give lift. Salt sharpens all the flavors, preventing the cake from tasting flat. Sifting the dry ingredients together ensures everything blends evenly, preventing clumps and helping the cake rise consistently. These basics might seem simple, but they form the backbone of the cake.

Wet Ingredients

Coconut milk is the star here, providing richness and natural sweetness. Eggs bind the batter and add structure, while oil or melted coconut oil keeps the cake soft. Sugar sweetens the mix while also helping maintain moisture. Vanilla rounds out the flavors, creating harmony between the chocolate and coconut. Optional brewed coffee deepens the cocoa, creating a more complex, almost gourmet taste.

Step-by-Step Baking

Preparing the Batter

Start by preheating the oven to 350°F and greasing two 9-inch pans with parchment lining. In one bowl, sift together flour, cocoa powder, baking powder, baking soda, and salt. In another, whisk coconut milk, sugar, eggs, oil, and vanilla until smooth. Gradually add dry ingredients to the wet, mixing just until combined. Stir in shredded coconut and optional coffee for richness. The batter should be thick yet pourable.

Baking the Layers

Divide the batter evenly between the pans, smoothing the tops for even baking. Bake for 30 to 35 minutes, checking with a toothpick inserted into the center. When it comes out clean, remove from the oven and let the cakes rest in the pans for 10 minutes. Transfer to wire racks to cool completely. Proper cooling ensures the cakes don't crumble during frosting or stacking.

Frosting Options

Coconut Buttercream

Coconut buttercream enhances the tropical notes of the cake. Made with butter, powdered sugar, coconut milk, and vanilla, it's light yet flavorful. Spread between the layers and across the top, then garnish with shredded coconut for a snowy, cloud-like effect. This frosting highlights the coconut, making the cake taste fresh and sweet without being overwhelming.

Chocolate Ganache

For a more indulgent look and taste, cover the cake with chocolate ganache. Made from chocolate and cream, it provides a glossy finish that intensifies the cocoa. Ganache pairs beautifully with coconut, creating a rich yet balanced dessert. Toasted coconut sprinkled on top adds contrast, both visually and texturally, making it a feast for the eyes and palate.

Variations and Additions

Flavor Twists

Add almond extract to the batter for a nutty note that pairs beautifully with coconut. For holiday versions, sprinkle peppermint shavings on top of ganache or add orange zest to the batter. Spices like cinnamon or cardamom can introduce warmth and depth, making the cake seasonally versatile.

Different Formats

This batter isn't limited to layer cakes. Use it for cupcakes by dividing into liners and baking for 18 to 20 minutes. Cupcakes are ideal for parties, offering individual servings. As a sheet cake, it's perfect for casual gatherings, requiring less decoration but still delivering on flavor and texture. The versatility ensures the recipe fits any occasion.

Serving Suggestions

Simple Treats

Enjoy this cake as a family dessert, served plain or with whipped cream. The combination of chocolate and coconut satisfies sweet cravings without being too heavy. Its balance makes it suitable as an after-dinner treat or even as part of a coffee break.

Celebration Centerpiece

For special events, decorate with elaborate piping, chocolate curls, or fruit toppings. A layered presentation makes it ideal for birthdays, anniversaries, or festive holidays. Paired with coffee or ice cream, it becomes an indulgent centerpiece that guests will rave about. Its stunning look ensures it photographs beautifully for social media or family albums.

Storage and Freezing

Refrigeration Tips

Store leftover cake covered in the refrigerator for up to four days. The flavors deepen as it chills, making it taste even better the next day. Always allow the cake to sit at room temperature for about 15 minutes before serving for the best texture.

Freezer-Friendly Method

Wrap unfrosted layers tightly in plastic wrap, followed by foil, and freeze for up to two months. Thaw overnight in the refrigerator before frosting. This method preserves both flavor and structure, making it convenient to bake ahead for events. Freezing also allows for portioning—slice and wrap individual pieces for single-serve treats later.

Troubleshooting and Tips

Common Mistakes

Overbaking is the biggest culprit for dry cake. Check the cake a few minutes early to ensure it stays moist. Using low-fat coconut milk can also reduce richness, so always opt for full-fat. Another mistake is skipping parchment paper—this can cause sticking and broken layers.

Expert Tricks

Always use room-temperature ingredients for smoother mixing. Level the cakes with a serrated knife for professional-looking layers. Toast shredded coconut before using it as garnish for added flavor and crunch. Chill the layers before frosting to make them easier to stack. These details help turn a good cake into a great one.

FAQ

Can I make this cake gluten-free?

Yes. Substitute the all-purpose flour with a gluten-free blend. The coconut milk helps maintain moisture and texture, keeping the cake soft.

Does the coffee make the cake taste like coffee?

No. The brewed coffee simply enhances the chocolate flavor. It adds richness without leaving a coffee aftertaste.

What frosting works best with this recipe?

Both coconut buttercream and chocolate ganache pair beautifully. Choose buttercream for a lighter, tropical flavor or ganache for pure indulgence.

Can I turn this recipe into cupcakes?

Yes. Bake in lined muffin tins for 18 to 20 minutes. Cupcakes are easy to decorate and perfect for parties or casual servings.

How long does the cake last?

Refrigerated, it lasts four days. Frozen, unfrosted layers keep well for two months. Always thaw properly before frosting or serving.

Layered Chocolate Coconut Cake brings together the richness of chocolate and the tropical sweetness of coconut in one stunning dessert. Its versatility allows you to serve it casually at home or dress it up as the centerpiece for celebrations. With its moist texture, bold flavor, and endless adaptability, it quickly becomes a go-to recipe for bakers of all levels. Alongside classics like vanilla or yellow cake, it stands proudly as a dessert that never fails to impress. Whether you frost it with buttercream or ganache, decorate with toasted coconut or fruit, or serve it plain, each slice is satisfying and memorable. Bake it once, and it will soon hold a permanent place in your recipe collection.
