Angel Food Cake with Coconut Whipped Cream

Ingredients

1 prepared angel food cake

One 13.5-oz. can full-fat coconut milk, refrigerated overnight

1 tsp. pure vanilla extract

2 Tbsp. light agave nectar

Directions

Place a metal mixing bowl and beaters in the freezer to chill for 15 minutes. Trim off the top crust of the cake and discard. Slice the remaining cake into thirds to create three layers, and then set aside. Remove coconut milk from the fridge and the chilled bowl and beaters from the freezer. Keeping the can of the coconut milk upright, remove the lid, and scoop out the solid white cream into the chilled bowl, and then set the remaining liquid aside. Add vanilla extract and agave nectar to coconut cream. Beat at medium-high speed until smooth and creamy. Apply a small amount of cream onto the bottom cake layer. If the cream is too thick and hard to spread, thin it by adding a little bit of coconut water. Once the desired consistency has been achieved, place the remaining coconut water in the refrigerator. Spread the coconut cream mixture onto

two of the cake layers, then stack them together and place the cake into the fridge until ready to frost. Note: at this point, the top layer should be bare.

Coconut Glaze Icing

Ingredients

1 cup powdered sugar

1-1/2 tsp. fresh lemon juice

1 tsp. coconut extract

1-1/2 tsp. reserved coconut water

Fresh fruit

Directions

Place powdered sugar, lemon juice, and coconut extract in a medium-sized mixing bowl and beat until blended. Remove coconut water from the refrigerator and measure out 1-1/2 teaspoons into a dipping bowl. Using an eye dropper, dispense a few drops of water at a time into the icing until the desired consistency has been reached, and then discard the leftover water. Transfer icing into a plastic freezer bag and snip about half an inch off one corner. Working in small sections, squeeze contents onto the cake and smooth out with a frosting spatula. Repeat this process until the top of the cake is completely covered. Place in fridge and let set for at least 15 minutes. Just before serving, adorn the top of the cake with a variety of fresh fruit.