

SOFT COCONUT SPONGE

The Recipe

<https://cuisinedaubery.com/recipe/soft-coconut-sponge/>

Check out this soft and tasty coconut sponge: light, sweet, and full of flavor in every bite

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Sponge For Layer Cakes, Coconut Sponge,

Ingredients

For a pan 9.44" (or 9 29/64" or 24 cm) x 9.44" (or 9 29/64" or 24 cm)

2 Eggs 1/4 Cup or 100 grams

1/3 Cup Sugar (80 grams)

1/2 Cup Almond Flour (40 grams)

1 Cup Shredded Coconut (100 grams)

1/4 Cup Butter (60 grams)

2 teaspoons Inverted Sugar (20 grams)

2 Egg Whites 4 Tablespoons or 60 grams

some Coconut Extract

For a pan, 11.02" (or 11 1/32" or 28 cm) x 11.02" (or 11 1/32" or 28 cm)

2.7 Eggs 1/3 Cup or 135 grams

1/2 Cup Sugar (108.8 grams)

1/2 Cup Almond Flour (54.4 grams)

1 1/2 Cup Shredded Coconut (136.1 grams)

1/3 Cup Butter (81.6 grams)

1 Tablespoon Inverted Sugar (27.2 grams)

2.7 Egg Whites 1/3 Cup or 81 grams

some Coconut Extract

For a pan, 12.59" (or 12 19/32" or 32 cm) x 12.59" (or 12 19/32" or 32 cm)

3.5 Eggs 1/2 Cup or 175 grams

2/3 Cup Sugar (142.2 grams)

3/4 Cup Almond Flour (71.1 grams)

2 Cups Shredded Coconut (177.7 grams)

1/2 Cup Butter (106.6 grams)

2 Tablespoons Inverted Sugar (35.5 grams)

SOFT COCONUT SPONGE

3.5 Egg Whites 1/2 Cup or 105 grams
some Coconut Extract

Steps

Prepping the ingredients

1. Start by preparing the Butter (1/4 Cup or 60 g): Place the Butter (1/4 Cup or 60 g) and the Inverted Sugar (2 teaspoons or 20 g) in a bowl and heat in the microwave
2. Invert sugar is a blend of several sugars. If you can't find it, substitute it with Corn Syrup, or Honey, or Liquid Glucose. Otherwise, Sugar
3. Immediately pour into a dish to cool at room temperature while continuing the rest. (If the butter is too hot, it will cook the eggs before baking ? to be avoided)
4. Grind the Shredded Coconut (1 Cup or 100 g) and the Almond Flour (1/2 Cup or 40 g) into a fine powder using a Cup Food Chopper

Step 1: Egg foam

5. Whisk the Eggs (2) and the Sugar (1/3 Cup or 80 g) vigorously. You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
6. Whisk for a few minutes. The result should be a pale mixture that has changed color, increased in volume, and become ultra light

Step 2: Adding the powders

7. Then add the powders we previously ground
8. Fold in gently, without whisking, using a rubber spatula, folding the mixture over itself
9. Then pour in the Butter (1/4 Cup or 60 g), which should no longer be warm. Gently fold with the rubber spatula
10. Add the Coconut Extract (a few drops) and mix gently

Step 3: Egg whites

11. Then whip the Egg Whites (2)
12. We now have two preparations to gently fold together to preserve their lightness
13. Mix in 1/3 into the other mixture, using a spatula
14. Repeat with the remaining thirds

Step 4: Baking

15. Take a rimmed mold, which I recommend oiling
16. I use a Cooking spray for easy unmolding
17. Pour in the airy mixture
18. Bake in preheated oven at 360 F / 180 C for about 16 minutes
19. To check if it's baked: insert the tip of a knife
20. To check if it's perfectly baked, the best method is the knife test: insert a knife into the center?if it comes out clean, without any batter, it's done. If not, bake a little longer.

SOFT COCONUT SPONGE

21. It must be removed from the mold immediately to let the moisture evaporate
22. To do this, place a silicone mat (called "silpat") and a tray, flip it, then remove the mold