24 Karat Dream

Total time: 55 min   Yield: 8 Servings

Ingredients

4 cup coconut milk
2 1/2 cup strong brewed 100% Kona coffee
3/4 cup sugar
1 cup cornstarch
1/2 cup butter (softened)
1 egg
1 tsp cinnamon
1/4 tsp nutmeg
2 Tbsp orange juice
1 tsp ground 100% Kona coffee (optional)
1/2 lb carrots (grated)
1/2 cup macadamia nuts (chopped)
1 cup self-rising flour
1/2 cup cream cheese (softened)
2/3 cup sweet butter
2/3 cup confectioner's sugar
1 tsp vanilla extract

Prep Time: 20 min   Cooking Time: 35 min   Total Time: 55 min

Instructions

Prepare the Haupia by combining the first 4 ingredients in a pot and stir until smooth. Cook over low heat until mixture begins to thicken. Pour into a container and refrigerate until firm.

Next, make the carrot cake. In a bowl, cream the butter and sugar together until light and fluffy. Beat in the egg, cinnamon, nutmeg, orange juice and coffee. Mix well. Toss the carrots and macadamia nuts in the flour, then gradually stir it into the beaten mixture. Pour into two lined and greased 9" cake pans and bake for 20 minutes at 350°F. Cool the cake on a wire rack for 15 minutes. Then remove cake from the pan and finish cooling on a wire rack.

For the frosting, cream the cream cheese and butter together. Slowly sift in the confectioners sugar and continue beating until the mixture is smooth. Stir in the vanilla and coffee grounds, if desired.

Once both cakes are cool, layer the haupia between the two carrot cakes and top with frosting. Decorate or frost the cake as desired.

Source:

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