

# Jamaican Toto - Caribbean Coconut Cake

Author Analida Braeger

Jamaican Toto is a popular Caribbean coconut cake that is a simple and delicious spice cake and dates back to colonial times. The batter is super easy to make and produces a sweet cake that needs no frosting.

Course: *Dessert*

Cuisine: *Jamaican*

Prep Time *15 minutes*

Cook Time *40 minutes* Total Time *55 minutes*

## Ingredients

- 4 oz butter softened cut into 1" pieces
- ½ cup brown sugar
- ½ cup white sugar
- 2 eggs
- 1 tsp vanilla
- 2 ¾ cups flour
- 3 tsp baking powder
- 1 tsp cinnamon
- 1 tsp salt
- ¼ tsp nutmeg
- 2 cups coconut grated
- 1 ⅓ cup evaporated milk
- ¼ cup coconut milk



## Instructions

1. Preheat oven to 375°F.
2. Grease an 8 "x 12" baking pan.
3. Using a stand-up mixer, cream the butter and sugar, then add the vanilla and the eggs and beat for additional 2-3 minutes.
4. In a separate bowl sift flour, and baking powder. Mix in the cinnamon, salt, and nutmeg.
5. Slowly begin adding the flour mixture to the butter mixture. Add the evaporated milk ½ cup at a time. Add the coconut milk.
6. Finally add the shredded coconut ½ cup at a time.
7. Pour into baking pan, and bake for 30-40 minutes or until cake tester comes out clean.
8. Place the cake on a cooling rack, and allow it to come to room temperature.

Nutrition Facts	
Jamaican Toto - Caribbean Coconut Cake	
Amount Per Serving	
<b>Calories</b> 282	Calories from Fat 63
<b>% Daily Value*</b>	
<b>Fat</b> 7g	<b>11%</b>
Saturated Fat 5g	<b>31%</b>
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 207mg	<b>9%</b>
<b>Potassium</b> 359mg	<b>10%</b>
<b>Carbohydrates</b> 47g	<b>16%</b>
Fiber 2g	<b>8%</b>
Sugar 21g	<b>23%</b>
<b>Protein</b> 7g	<b>14%</b>
<b>Vitamin A</b> 110IU	<b>2%</b>
<b>Vitamin C</b> 1mg	<b>1%</b>
<b>Calcium</b> 151mg	<b>15%</b>
<b>Iron</b> 2.3mg	<b>13%</b>
* Percent Daily Values are based on a 2000 calorie diet.	