

Lemon Coconut Cake with Meringue Icing

INGREDIENTS

1 1/2 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. table salt
1 cup granulated sugar
2 eggs
1 cup butter
2 Tbsp. minced lemon zest
2 tsp. coconut extract
2/3 cup + 2 Tbsp. whole milk

INSTRUCTIONS

Preheat oven to 350 degrees. Spray and flour an 8" cake pan. Set aside. Sift flour, baking powder and salt together. Set aside. Cream butter and sugar together using a mixer set on high speed until light and fluffy, 5-7 minutes. Scrape down sides of bowl. With mixer running, add eggs one at a time and mix until fully incorporated and no clumps of butter remain. Add lemon zest and coconut extract. Then, alternately beat dry mixture and milk into creamed mixture, starting and ending with dry mixture. Pour batter into prepared pan and bake until a toothpick inserted in center of cake comes out clean, 25-30 minutes. Remove from oven and cool completely on wire rack before icing with meringue icing.

Meringue Icing

INGREDIENTS

1 cup powdered sugar
5 egg whites
1 pinch cream of tartar
1 tsp. fresh lemon juice
3 cups grated coconut

INSTRUCTIONS

In a small mixing bowl, combine egg whites, powdered sugar and lemon juice. Mix to combine. Place a saucepan with 2" of water on stove top. Place mixing bowl with icing ingredients over saucepan of water and bring up to a simmer. Make sure bottom of mixing bowl does not touch simmering water. Heat until sugar is completely dissolved. Transfer mixture to work bowl of a stand mixer and whip on high speed until meringue holds stiff, glossy peaks. Ice cake using prepared icing, pressing coconut to sides of iced cake. Do not refrigerate iced cake. Cake is best eaten within 2 days of baking.

TOPHAM'S IN-THE-GARDEN MENU

Raspberry Ginger Lemonade
(recipe on page TK)

Grilled Salmon with Savory Herbs
and Eggplant Caponata
(recipe on page TK)

Lemon Coconut Cake with
Meringue Icing
(recipe on left)

The bright green bistro table and chairs can be set up at a moment's notice. This evening, chef Victoria Topham's Lemon Coconut Cake is set on the table luring guests into the garden's corner.



Left: Side salad of heirloom tomatoes, fava beans, fresh mozzarella, basil and an herb vinaigrette
Above: Victoria Topham, Petite Feast
Below: Topham served grilled salmon and eggplant caponata on a table beautifully set inside the garden.

AL FRESCO ENTERTAINING

"I like to start at the market and develop a menu from there," says Petite Feast's Victoria Topham discussing the summer fare she stylishly creates at home and for her in-home clients alike. With similar flair, Topham catered a delicious summer meal in Ward & Child's garden and provided expert tips and recipes for cooking and entertaining outdoors.

During summer, **I like grilling and incorporating bold, assertive flavors** including cilantro, jalapeño and citrus that suit the season. Involve guests who have fun helping to grill hors d'oeuvres like skewered meats, pizzas or flatbreads.

Serve courses when dining in a garden. Serve each one in a different part of the yard and allow time for guests to mingle between them. This is especially smart with large parties, so guests aren't restricted to visiting with only those sitting by them at a single sitting.

For groups of 15 or more, **I suggest a buffet or family-style dining.** For a single host, it's too difficult to plate that many meals well. It's also more casual, making it ideal for summer entertaining.

Prepare as much as possible beforehand so you can enjoy time with your guests. Consider incorpo-

rating take-out food to supplement your menu, or prepare the entrée and hire a caterer or chef to do the rest. Don't be so ambitious that you miss the party.

Have a loose schedule and **don't rush the evening.** Setting up lawn games like corn-toss that can be enjoyed during cocktails and hors d'oeuvres can help establish the laid-back agenda.

Depending on the event, **I'll incorporate paper and plastic in my tableware.** However, I always use linen table napkins, real cutlery and glassware, and paper cocktail napkins.

It's not what's on the table, but who's around the table that really counts.

*Victoria Topham, Petite Feast, SLC,
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