

THE ULTIMATE COCONUT CAKE FACT SHEET

- OVERVIEW:** Twelve layers of pure indulgence, The Ultimate Coconut Cake is infused with coconut and fresh vanilla. Unlike most traditional coconut cakes, the pound cake center is topped with an icing made from cream and butter, coated in toasted coconut and dripping with simple syrup.
- HISTORY:** The Ultimate Coconut Cake has been refined to frothy perfection by Peninsula Grill Pastry Chef Claire Chapman. In response to demand, Peninsula Grill began selling The Ultimate Coconut Cake locally in 1998. It is the cake-of-choice for Charleston brides. National mail order service via Internet was launched in early 2003 and the cake continues to be shipped nationally on a daily basis.
- The Peninsula Grill and its Coconut Cake was trademarked in 2012.
- PRICE:** \$100 plus shipping - shipping via Federal Express (approximately \$75, depending on location). Only actual shipping costs are charged, no service fee - requires overnight delivery.
- DIMENSIONS:**
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| Height: | 5" |
| Diameter: | 10" |
| Weight: | 12 lbs |
| Serves: | 20 very generous portions, up to 30 smaller portions |
- STORAGE:** Refrigerate until ready to serve. Can be frozen for up to three months.
- SERVING INSTRUCTIONS:** Serve at room temperature
- CAKE KUDOS:**
- Bobby Flay – “All time favorite dessert”
 - Martha Stewart – “The richest filling, and the best ingredients...”
 - The New York Times* – “A little slice of heaven...”
 - Bon Appetit* – “skyscraper high...light as a cloud”
 - Southern Living* – “One of the South’s Grand Desserts”
 - Delta Sky* – “...a thing of tearful beauty”
 - Charleston City Paper Editors’ Picks* – “Best Slice of Heaven”
 - The Food Network – Featured on *Throwdown with Bobby Flay* and *Food Finds*
 - The Fine Living Network – Featured on *The Martha Stewart Show*
 - Turner South Original Programs *Blue Ribbon* – “Best Dessert Cake in the South”
- TO ORDER:** www.peninsulagrill.com