STEAMED (OR MICROWAVED) STRAWBERRY COCONUT POKE CAKE
Courtesy of 2015 Berry Blast Off Co-Winner Alethia Shih of Los Angeles, CA

Time 60 minutes, yield 8 small (2-inch) cupcakes

Ingredients:
For the Cake
*2 eggs, room temperature
*1/2 cup white sugar
*1/2 cup cake flour (may substitute sifted all-purpose flour + 1 teaspoon cornstarch)
*1/2 teaspoon baking powder
*1/8 teaspoon salt
*6-7 large ripe strawberries, hulled and chopped

For the Coconut Soak
*1/2 (14 oz) can cream of coconut
*1/2 (14 oz) can sweetened condensed milk

For the Strawberry Puree Sauce
*2 cups large ripe strawberries, hulled
*1/3 cup white sugar

For Topping
*Whipped cream
*Additional fresh strawberries, sliced
*Sweetened flaked coconut (optional)

Equipment:
*Rice cooker with steaming rack
*8 small 2-inch ramekins

Instructions
For the Cake
1. Fill rice cooker halfway with water and place steamer rack on top. Close the lid, plug in rice cooker and press "cook" to bring your water to a boil as you prepare the cake batter. You may also use a large pot with a steamer rack for this recipe (Microwave method is included below #7)
2. In a large mixing bowl, beat eggs with a hand mixer on high speed for at least 5-7 minutes, until eggs are light, pale, and extremely fluffy.

3. Add white sugar and continue beating for an additional 1-2 minutes, until sugar dissolves completely.
4. In a separate medium sized mixing bowl, combine flour, baking powder, and salt. Add dry ingredients to wet mixture and gently fold in using a spatula until ingredients are just incorporated.
5. Divide batter evenly among ramekins, making sure to fill each ramekin only a bit more than halfway. Sprinkle a few pieces of chopped strawberries into each batter-filled ramekin.
6. Arrange ramekins on steaming rack – by this point, the water in your rice cooker should be hot and/or boiling. Close lid and allow cakes to steam for at least 8-10 minutes. (Heating time will vary depending on your rice cooker; you may need to press the "cook" button again to ensure that it continues steaming). Steam until cakes become light and fluffy, and a toothpick inserted in the center of each one comes out mostly clean with a moist crumb or two clinging to it.
7. *Microwave method*: If you prefer to use a microwave rather than a steamer/rice cooker, simply skip Step 6 and heat each batter-filled ramekin on medium-low heat for 90 to 120 seconds. Check at intervals to check that your cake has not become overcooked: the cake should be light and fluffy. If your cake turns rubbery or doughy it's likely that your microwave power is too high or that you have heated your cake for too long. Adjust accordingly and don't be discouraged: since each microwave is slighted different, it my take a few trials and errors to get the timing just right.
8. While cake is still hot, use a chopstick to poke holes carefully over the top of each cake, taking care not to poke through the bottom of the cake.

For the Coconut Soak
1. Combine cream of coconut and sweetened condensed mile in a medium bowl. As soon as your cake is finished steaming and you have poked holes in the top of each one, pour milk mixture slowly over the hot cake, using a brush to help the cake absorb as much of the milk as possible.

For the Strawberry Puree Sauce
1. Use the puree setting on your blender to puree your fresh strawberries until smooth. Add white sugar and continue blending for another 30 seconds. Drizzle puree on top of each cooled cake.

For the Toppings
1. Before serving, top your cake with cold whipped cream, sliced strawberries and sweetened flaked coconut (toasted, if you like).