Chocolate Coconut Cake

For the Cake
½ cup unsalted butter
1¼ cups plus 2 tablespoons sugar
4 large eggs, separated
3½ ounces semisweet chocolate
2 ounces unsweetened chocolate
1 cup flour
1 cup, shredded unsweetened coconut
2 teaspoons baking powder
2 teaspoons vanilla
½ teaspoon salt
⅛ teaspoon cream of tartar

For the Frosting
5 ounces semisweet chocolate
5 tablespoons unsalted butter
2 tablespoons unsweetened coconut

For the Cake
Have the butter and eggs at room temperature. Butter and flour an 8-inch springform. Preheat the oven to 375°. Separate the egg yolks and whites. Melt the two chocolates.

Cream the butter and 1¼ cups of sugar until light and fluffy. Add the egg yolks one at a time. Add the melted chocolates and the vanilla, and blend well.

Whisk together the flour, the baking powder, and the salt in a bowl.

Beat the egg whites until foamy. Add the cream of tartar, beating until soft peaks are formed. Gradually add the 2 tablespoons of sugar, beating until stiff peaks are formed.

Sieve and fold in one third of the flour mixture into the chocolate mixture, alternating with the coconut, and the egg whites. End with the egg whites. Turn the batter into the prepared springform.

Bake in the lower third of the oven for about 45 minutes, until the edge begins to shrink from the sides of the pan. A cake tester will not indicate doneness. Loosen the outer ring of the springform to be sure the cake is done on the sides. If not, return it to the oven for a few more minutes. Cool in the pan before removing the outer ring and the bottom.

For the Frosting
Melt the semisweet chocolate with the butter over hot water. Chill until spreading consistency. Frost the cake, and sprinkle 2 tablespoons of coconut on the top.