
Dee`s Yellow Coconut Cake

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 package yellow cake mix
1 small package vanilla instant pudding
1 3/4 cups water
4 eggs
1/4 cup oil
2 cups coconut
1 cup walnuts or pecans, chopped
FROSTING
4 tablespoons butter
2 cups coconut
1 package (8 ounce) cream cheese, softened
2 teaspoons milk
3 1/2 cups powdered sugar
1/2 teaspoon vanilla

In a bowl, combine the cake mix, pudding, water, eggs and oil. Beat for 4 minutes.

Stir in the coconut and nuts. Pour into three greased and floured nine-inch pans.

Bake for 35 minutes at 350 degrees. Cool in the pans and remove.

To make the frosting: In a skillet, melt two tablespoons of the butter. Add two cups of coconut. Stir over low heat until brown and toasted.

In a bowl, cream the softened cream cheese and two tablespoons of butter. Add the milk, powdered sugar and vanilla. Mix until smooth. Stir in 1-3/4 cup of the toasted coconut.

Frost the cake. Sprinkle the remaining 1/4 cup of toasted coconut on the sides and top.

Dessert

Per Serving (excluding unknown items): 7009 Calories; 369g Fat (46.5% calories from fat); 77g Protein; 880g Carbohydrate; 35g Dietary Fiber; 1238mg Cholesterol; 4919mg Sodium. Exchanges: 6 Lean Meat; 3 Fruit; 0 Non-Fat Milk; 70 Fat; 55 Other Carbohydrates.