

Dessert

Mailman's Coconut Cake

Donna Chandler - Jensen Beach, FL
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COCONUT CREAM CHEESE FROSTING

4 tablespoons butter or margarine
1 package (8 ounce) cream cheese, softened
2 teaspoons milk
3 1/2 cups powdered sugar
1/2 teaspoon vanilla
2 cups flaked coconut

CAKE

1 package yellow cake mix
1 package (4 serving size) vanilla flavored pudding
1 1/2 cups water
4 eggs
1/4 cup oil
2 cups flaked coconut
1 cup chopped walnuts or pecans

In a bowl, cream the butter with the cream cheese.

Add the milk and sugar alternately, beating well.

Add the vanilla and 1-3/4 cups of coconut. Set aside. Reserve the remaining 1/4 cup of coconut to sprinkle on the cake top after frosting.

Preheat the oven to 350 degrees.

In a large mixing bowl, blend the cake mix, pudding mix, water, eggs and oil. Beat at medium speed with an electric mixer for 4 minutes.

Stir in the two cups of coconut and one cup of nuts.

Pour the batter into three greased and floured 9-inch layer cake pans.

Bake for 35 minutes. Remove from the oven and cool on a rack.

Once cooled, assemble the cake using the coconut cream cheese frosting between the layers and on the top and sides.

Sprinkle the top of the cake with the remaining 1/4 cup of coconut.

Per Serving (excluding unknown items): 5876 Calories; 262g Fat (39.7% calories from fat); 66g Protein; 831g Carbohydrate; 6g Dietary Fiber; 1238mg Cholesterol; 4853mg Sodium. Exchanges: 6 Lean Meat; 0 Non-Fat Milk; 49 Fat; 55 Other Carbohydrates.