
Moist Coconut Cake

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 package yellow cake mix

1 1/2 cups milk

1/2 cup sugar

1 1/2 cups coconut

3 1/2 cups prepared whipped topping, thawed

Prepare the cake mix according to package directions. Use a 9 x 13 inch pan for baking. Cool the cake for 15 minutes. Poke holes down through the cake with a fork.

In a saucepan, combine the milk, sugar and 1/2 cup of coconut. Bring to a boil. Reduce the heat and simmer for 1 minute. (The mixture will be runny.) Carefully spoon the mixture over the warm cake, allowing the liquid to soak down through the holes. Cool completely.

Fold 1/2 cup of the coconut into the whipped topping and spread over the cake. Toast the remaining 1/2 cup of coconut and sprinkle on top of the whipped topping.

Chill.

Store the cake in the refrigerator.

Dessert

Per Serving (excluding unknown items): 3272 Calories; 112g Fat (30.4% calories from fat); 39g Protein; 539g Carbohydrate; 16g Dietary Fiber; 60mg Cholesterol; 3604mg Sodium. Exchanges: 1 Fruit; 1 1/2 Non-Fat Milk; 22 1/2 Fat; 33 1/2 Other Carbohydrates.