

Oh So Good Cream of Coconut Cake

Donna Rekstad - Little Falls, MN
Treasure Classics - National LP Gas Association - 1985

Yield: 12 to 16 servings

*1 package white cake mix
1 1/2 cups flaked coconut
1 cup chopped nuts
1 can (14 ounce) cream of coconut
1 carton (8 ounce) Cool Whip Lite®, softened*

Preparation Time: 15 minutes

Bake Time:

Mix the cake mix according to package directions (using egg whites ONLY) Add one cup of the flaked coconut and 1/2 cup of nuts.

Pour into a greased and floured 9x13-inch pan.

Bake according to package directions.

While the cake is hot, poke the top full of holes. Pour about 12 ounces of the cream of coconut over the cake. Cool.

Fold the remaining cream of coconut into the Cool Whip. Add the remaining flaked coconut and nuts. Frost the cake.

Per Serving (excluding unknown items): 2521 Calories; 125g Fat (43.3% calories from fat); 40g Protein; 328g Carbohydrate; 17g Dietary Fiber; 0mg Cholesterol; 2411mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 23 Fat; 20 Other Carbohydrates.