Rave Review Coconut Cake

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CAKE
1 package yellow cake mix (two layer size)
1 package vanilla instant pudding (4 serving size)
1 1/3 cups water
1/4 cup oil
4 eggs
2 cups Angel Flake coconut
1 cup chopped walnuts or pecans
COCONUT CREAM CHEESE FROSTING
4 tablespoons butter or margarine
2 cups Angel Flake coconut
1 carton (8 ounce) cream cheese
2 teaspoons milk
3 1/2 cups confectioner's sugar
1/2 teaspoon vanilla

Preheat the oven to 350 degrees.

In a bowl, blend the cake mix, pudding, water, eggs and oil at medium speed for 4 minutes. Stir in the coconut and nuts.

Pour into three greased and floured nine-inch layer pans.

Bake for 35 minutes.

Cool in the pans for 15 minutes. Remove the layers and cool on a rack.

Make the frosting: In a skillet, melt two tablespoons of butter. Add the coconut, stirring constantly over low heat until golden brown. Spread on absorbent paper to cool.

In a bowl, cream two tablespoons of butter with the cream cheese. Add milk and sugar alternately, beating well. Add the vanilla. Stir in 1-3/4 cups of cocnut.

Spread on the tops and sides of the cake layers. Sprinkle with the remaining coconut.