

Coconut Cake

Everyone loves this cake. Most Coconut Cakes are dry, but not this one. Darren loves coconut and ask for this cake on his birthday.

1 pkg. yellow cake mix OR
VANILLA CAKE
CREAM CHEESE CAKE
MIRACLE WHIP WHITE CAKE

1-1/2 cups milk
2 cups coconut, divided
1/2 cup sugar
WHITE FROSTING
HEAVENLY FROSTING
EVELYN'S WHITE FROSTING
WILTON WHITE FROSTING



Prepare cake mix or make one of the Vanilla Cakes according to directions, except use a 9-inch x 13-inch greased, and floured pan.

When cake has cooled in pan for 15 minutes, poke holes down through cake with utility fork.

Meanwhile, combine milk, sugar, and 1/2 cup coconut in saucepan.

Bring to a boil, reduce heat and simmer 1 minute.

Carefully, spoon over warm cake, allowing liquid to soak down through holes.

Cool completely.

Frost cake with one of my White Frosting mixes and sprinkle remaining 1-1/2 cups coconut on top of frosting.

Yield: 10 to 12 servings.