



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Easy Coconut Cake

- 1 White Cake Mix (I prefer Duncan Hines)
- 3 Egg Whites
- 2 Tbsp Vegetable Oil
- 1 1/3 Cups Milk
- 2 1/2 Cups Shredded Coconut
- 1 Cup Cream of Coconut
- 1 container of Cool Whip OR 1 Pint Heavy Whipping Cream

Put cake mix, egg whites, vegetable oil, milk and 1 cup of the shredded coconut in a bowl and mix with an electric mixer for 2 minutes. Pour in a greased 9x13 pan. Bake at 350 for 20 to 25 minutes or until a toothpick inserted comes out clean.

Remove from oven and immediately poke holes all over the cake. Pour 1 cup of Cream of Coconut over the cake. Cool the cake. If using real whipping cream, whip it until fluffy, adding a few spoons of sugar along the way.

Spread whipped cream or cool whip on the top and sprinkle with remaining 1 1/2 cups of shredded coconut.

Put in refrigerator for a number of hours before serving or overnight.