

COCONUT CAKE

1 pkg. deluxe white cake mix, 18 1/2 oz.

1 1/2 cups milk

1 cup sugar

1 cup flaked coconut

1 8 oz. whipped topping

additional coconut [for holidays may be
colored red or green] for top of cake.

Follow cake directions & bake in 9x13 pan. While cake is baking, mix milk, sugar & plain coconut (1 cup) in saucepan and bring to a boil; boil for 10 minutes stirring constantly. Upon removing cake from oven, punch holes all over with a fork & spoon hot coconut mixture over cake until all used. Cool. Then spread with whipped topping & additional coconut. Refrigerate overnight. Cake may also be frozen & thawed before using.

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