From Real Estate to Recipes!

August FEATURE RECIPE

Coconut Cream Cake

Wonderful, creamy coconut cake.

Ingredients:

- 1 (18.25 oz) Package White Cake Mix
- 3 Eggs
- 1/3 Cup Vegetable Oil
- 1 Cup Water
- 1/2 tsp. Coconut Extract
- 1 (14 oz) Can Sweetened Cream of Coconut
- 1 (14 oz) Can Sweetened Condensed Milk
- 1 Cup Heavy Whipping Cream
- 1 Tbsp White Sugar
- 1 Cup Flaked Coconut

Directions: Pre Heat Oven to 350^0

1. Grease & flour a 9X13 pan
2. In a Lg bowl, mix together cake, eggs, oil, water & coconut flavoring.
3. Beat for 2 mins.& Pour into 9X13 in. pan.
4. Bake for 30 mins. or until a toothpick comes out clean.
5. In a med. Bowl combine coconut cream with condensed milk & stir until smooth.
6. When cake comes out of oven, poke holes into the cake in even rows using Lg fork. Going only half way down.
7. Pour mixture over, allowing it to soak into the cake.
8. Refrigerate for several hrs. or overnight.
9. In a lg bowl whisk cream until soft peaks form. Add sugar& continue whipping until stiff.
10. Spread over cooled cake & sprinkle top with flaked coconut.

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