

Coconut Cream Cake

Source: Carla Windover

Ingredients

9x13 inch

Cake using an 18.25 oz mix

White Cake Mix (no pudding in m	1 pkg
Egg Whites	2 large
Water	1-1/3 c
Flaked Coconut, divided	3.5 oz
Cream of Coconut	8.5 oz
Frozen Whipped Topping, thawec	12 oz
Recipe Upsizer	6 T

Recipe upsizer if using a 15.25 oz mix

All-purpose flour	1.5 c
Sugar, granulated	1 c
Baking powder	2 tsp
Baking soda	0.25 tsp

Directions for 9- by 13-inch cake

- Preheat oven to 350°F. Grease and flour pan.
- Combine upsizer ingredients in a separate bowl.
- Combine cake mix, upsizer mix, 1 cup coconut, water, and egg whites; beat for one minute.
- Pour batter into prepared pan.
- Bake at 350°F for 25-30 minutes or until a toothpick inserted in center comes out clean.
- Let cake cool for 10 minutes.
- Poke holes in the top with a toothpick.
- Pour cream of coconut over cake while still warm.
- Spread whipped topping over cake; sprinkle with remaining coconut.
- Refrigerate at least 4 hours.

SJB Notes

A standard boxed cake mix is now only 15.25 ounces rather than 18.25 ounces as listed in the original recipe.

Source of recipe upsizer: www.sun-sentinel.com