



# Noreen's Kitchen

## Coconut Cake

### Ingredients

#### **For Cake Batter:**

1 Duncan Hines Coconut Cake Mix or French Vanilla Cake Mix  
1 box instant coconut cream pudding mix (4 serving size)  
1 cup water  
1/2 cup vegetable oil  
4 eggs

#### **For Cake Assembly:**

1 can coconut milk  
1 14 ounce bag sweetened flaked coconut  
1 recipe of coconut butter cream frosting (found below)

### Step by Step Instructions

Preheat oven to 350 degrees

Prepare cake using cake mix, pudding mix, water, oil and eggs. Divide evenly between two 9 inch round cake pans.

Bake for 25 to 30 minutes or until a toothpick inserted in cake comes out clean.

Remove cakes from oven and allow to cool on a wire rack for 10 minutes then turn out of pans and allow to cool completely.

When cakes are cooled, place one layer on your serving plate and poke with a skewer or toothpick. liberally brush with coconut milk. You will not use the entire can of coconut milk, Use about 1/4 cup per layer.

Place 1 cup of the coconut butter cream on top of the first cake layer and spread evenly.

Place the remaining cake layer on top of the frosted cake layer.

Frost entire cake with remaining coconut butter cream.

Press flaked coconut onto the sides and top of cake.

Decorate festively as desired.

**Enjoy!**