

## Coconut Cake

- 1 white cake mix (prepared according to package directions with eggs, oil, and water)
- 12 oz. can sweetened condensed milk
- 16 oz. can cream of coconut (in liquor aisle by margarita mix, etc. NOT coconut milk)
- 12 oz. heavy whipping cream
- 2 or 3 Tbsp. sugar
- 1 cup shredded coconut
- ½ cup chopped macadamia nuts (optional)

Bake cake in 13 x 9 inch baking dish according to box directions. Stir together sweetened condensed milk and cream of coconut. While still

hot, poke lots of holes in top of cake with the round handle end of a wooden spoon. Pour mixture over cake, filling holes. Cover and refrigerate overnight.

Combine whipping cream and sugar. Beat with electric mixer until thick (like frosting). Spread over cake. Sprinkle with coconut and nuts. Serves 15-18.



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