

# Coconut Cream Cake



## INGREDIENTS

- 1 (18.25oz) white cake mix package
- 3 eggs
- 1/3 cup **La Fe Vegetable Oil**
- 1 cup water
- 1/2 tsp coconut extract
- 1 (14oz) can **La Fe Sweetened Cream of Coconut**
- 1 (14oz) can **La Fe Sweetened Condensed Milk**
- 1 cup heavy whipping cream
- 1 tbsp white sugar
- 1 cup **La Fe Flaked Coconut**

## DIRECTIONS

### STEP ONE

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

### STEP TWO

In a large bowl, mix together cake mix, eggs, oil, water and coconut flavoring. Beat for 2 minutes and pour into 9x13 inch pan. Bake for 30 minutes, or until a toothpick inserted into the cake comes out clean.

### STEP THREE

In a medium bowl, combine coconut cream with sweetened condensed milk and stir until smooth. When cake comes out of the oven, poke holes into it in even rows using a large fork or chopsticks. Pour milk mixture over, allowing it to soak into the cake. Refrigerate for several hours or overnight.

### STEP FOUR

In a large bowl, whisk cream until soft peaks form. Add sugar and continue whipping until stiff. Spread over cooled cake. Sprinkle top with flaked coconut.



