Coconut Cake

Coconut fans will be in heaven, and even non-coconut lovers might ask for more! Incredibly delicious and moist—you won't believe it is so good! Use all three coconut options for the best flavor and texture.

Ingredients

Coconut Cake or Cupcakes
- 1 bag Pamela's Vanilla Cake Mix
- 4 eggs, large
- ¼ tsp almond extract (Optional)
- ½ cup coconut oil or vegetable oil
- 1 cup unsweetened coconut milk or water
- 1 cup shredded unsweetened coconut

Coconut Frosting
- 1 bag Pamela's Vanilla Frosting Mix
- 8 TBSP butter, soft
- 3 TBSP coconut milk or water
- ¼ tsp coconut flavoring (Optional)
- 2 cups flaked unsweetened coconut—plain or toasted

Directions

Preheat oven to 325°. Beat eggs until thick. Add oil, milk, and flavor and mix well. Add Cake Mix and beat on medium/low for 2 minutes. Fold coconut into cake batter.

Lightly spray, butter or oil all pans, or cupcake papers. If desired, dust pans with rice flour. Cake is done when it springs back to a light touch, or toothpick comes out almost clean. Over baking will cause dryness. Frost cake when cooled, or wrap unfrosted cake in plastic wrap to keep moist.

two 8" rounds—24 to 30 min. (approx. 1 ½ " tall layers)

two 9" rounds—18 to 24 min. (approx. 1" tall layers)

one 9" square—30 to 35 min. (approx. 2" tall layer)

one 9 x 13" pan—30 to 40 min. (approx. 1" high sheet cake)

18 cupcakes (fill ⅔ full)—18 to 22 minutes (regular size) or 12 large—24 to 30 minutes

Chef's Note: Suggested- Let's Do Organic brand coconut flakes (large) and shred (small)

Coconut Frosting:

Soften butter with mixer, add frosting mix, milk and flavor, and beat until soft and fluffy. Add

more milk one teaspoon at a time if necessary for spreading consistency. Use half the frosting between the layers; spread to edges, sprinkle with one cup coconut flakes, and press lightly. Add top layer of cake, frost and sprinkle with one cups of coconut and press lightly, leaving, leaving sides of the cake showing. Use the same process to frost cupcakes.

Chef's Note: For toasted coconut, spread in a parchment lined sheet pan and toast in hot oven after baking the cakes, for about 3 minutes, until just starting to show some color. Coconut can burn easily so watch carefully.