

# DRINKS & DESSERT

## *Cream of Coconut Cake*

*Kelly C. was my incredible visiting teaching companion. She is always prepared, extremely organized, and very sensitive to the needs of others. Part of this sensitivity resulted from her surviving breast cancer. Kelly adores her family and is a model mother, grandmother, and church servant. Her husband Rob spent some of his growing up years in Hawaii, and they later served a mission together there. Kelly shared this recipe with me that was a hit at Sarah and Emily's Hawaiian birthday party and also at one of our cousin sleepovers at our house.*

1 white cake mix  
3 large eggs  
1 3-oz. package instant coconut pudding  
1/4 cup oil  
1 1/4 cup water  
1 15-oz. can cream of coconut (NOT coconut milk; found in the beverage mixer section)  
8 oz. container Cool Whip (we use 1 pint whipped cream)  
shredded coconut (optional)

Combine all ingredients and beat for 2 minutes. Bake in a greased 9x13" pan at 350°F for 30 minutes.

While still hot, poke pencil-sized holes. Pour cream of coconut (sweetened condensed milk will work, but doesn't give the same flavor). Cool completely. Frost with Cool Whip or whipping cream and sprinkle with coconut. Refrigerate cake until ready to serve.

*Serving suggestion: Luau dinner of Kalua pork, rice, fruit salad, fresh coconut chunks, "Tahitian Sunrise" drink, and cream of coconut cake.*