



Mrs. Weatherspoon's Coconut Cake

From Pillsbury.com

“Mrs. Weatherspoon thought cake the proper expression of all joy. The girls thought this one of her more admirable traits and encouraged it always.”—*Pine Island Home*, pg. 9

Ingredients:

- 1 box butter yellow cake mix
- ½ cup butter, softened
- ¾ cup canned coconut milk
- ½ cup water
- 3 eggs
- 1 bag (14 oz.) flaked coconut
- 2 cups sugar
- 1 container (16 oz.) sour cream
- 1 container (8 oz.) frozen whipped topping, thawed
- ¼ tsp. Coconut extract

Heat oven to 350°F. Generously grease bottoms and sides of 2 (8-inch) round cake pans with shortening. Line pans with waxed paper; grease paper and lightly flour.

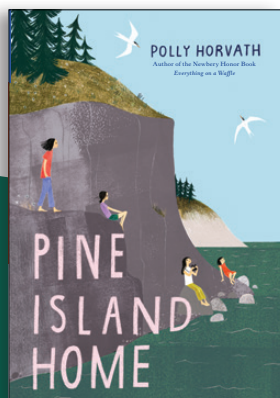
In a large bowl, beat cake mix, butter, coconut milk, water, and eggs with an electric mixer on low speed for 30 seconds. Beat on medium speed for 2 minutes. Pour batter into pans.

Bake for 33 to 38 minutes or until a toothpick comes out clean. Cool for 10 minutes. Remove cakes from pans to cooling racks; remove waxed paper. Cool completely, about 40 minutes.

In a medium bowl, stir together 2 cups of the flaked coconut, the sugar, and the sour cream. Spoon 2 cups of the mixture into a large bowl; stir in whipped topping, coconut extract, and 1 cup of the remaining coconut. Set aside.

Cut each cake horizontally to make 2 layers. Spread one-third (about 2/3 cup) of the coconut-sour cream mixture without whipped topping on a cut side of 1 layer. Repeat layers twice. Top with the remaining layer, cut side down.

Frost top and side of cake with reserved coconut-whipped topping mixture. Press remaining coconut into the top and side of cake. Cover; refrigerate 8 hours before serving.



*Make sure you cook with an adult or have adult supervision. They might have their own recipe they'd like to share with you!

Pine Island Home
by Polly Horvath
Margaret Ferguson Books
HOLIDAY HOUSE

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