

Coconut Layer Cake

Tropical and decadent!

Submitted by: Aunt Betty

Ingredients:

Cake -

1 box yellow cake mix

½ teaspoon Goodman's Vanilla

1 teaspoon Goodman's Coconut

¼ teaspoon Goodman's Butter

1/3 cup oil

1 ¼ cups milk

3 large eggs

Preparation:

Mix all ingredients . Grease two 9 inch round cake pans. Pour batter evenly into both pans. Bake per instructions on cake mix box. Cool on rack.

Filling –

16 oz sour cream

1 teaspoon Goodman's Coconut

2 cups sugar

2 cups flake coconut

8 oz Cool Whip, thawed

Preparation:

Beat sour cream, sugar and Goodman's Coconut with mixer until creamy. Add coconut and beat well.

Set aside 1 cup filling. Split each cake layer and put filling between layers to create a 4 layer cake.

Beat reserved cup of filling with Cool Whip to make cake frosting. Frost sides and top of cake.

Put cover on cake and age in refrigerator for 3 or 4 days. Flavor improves with age.