

Coconut Pudding Cake

Moist & coconutty!

Submitted by: Lana T

Mix together and beat 3 minutes:

1 box yellow cake mix
1 small package instant vanilla pudding
¼ cup vegetable oil
1 1/3 cups water
4 eggs (room temperature)
¼ teaspoon Goodman's Butter
1 teaspoon Goodman's Vanilla
½ teaspoon Goodman's Coconut

Stir in thoroughly:

2 cups coconut
1 cup chopped pecans

Grease three 9 inch round cake pans. Divide batter evenly into pans. Bake per box instructions until cake tests done. Cool and remove from pans.

Icing:

4 tablespoons butter
4 cups coconut

Melt butter over low heat. Stir in coconut, stirring constantly until coconut is browned. Remove from heat and spread on paper towels. Top with paper towels and cool.

Cream together:

2 8 oz packages cream cheese
4 teaspoons milk
1 teaspoon Goodman's Vanilla
½ teaspoon Goodman's Coconut
7 cups powdered sugar

Stir in 3 cups of the toasted coconut. Frost between layers, sides and top. Top cake with remaining coconut.

Referigerate.

This is moist and delicious...but difficult to cut!