

COCONUT cake



1 package 1-2-3 Gluten Free® Yummy Yellow Cake Mix
1 cup unsalted butter, softened or shortening
2 cups sugar
6 large eggs, room temperature
 $\frac{2}{3}$ cup milk or milk substitute
2 tsp. coconut extract
coconut frosting
2 cups packed sweetened shredded coconut

- ① Preheat oven to 350° F. Generously grease two 9" round pans with non-stick spray.
- ② Place 1 cup softened butter/shortening and granulated sugar in bowl of mixer with paddle attachment. Beat well until light and fluffy. Add eggs and beat well.
- ③ Add Cake Mix, coconut extract and milk (or milk substitute) to bowl. Mix until smooth. Scrape sides and bottom of mixing bowl with spatula. Mix again, until light and fluffy (approximately 3 minutes).
- ④ Carefully spread cake mixture into prepared pans and spread evenly. Bake until toothpick inserted in center comes out clean (approximately 30 minutes). Baking times may vary with different appliances.
- ⑤ Let cool in pans for approximately 3-5 minutes. Then, carefully remove cakes from pans. Cool cakes completely.
- ⑥ Spread coconut on baking sheet and lightly toast in 325° F oven, until shreds are a mix of white and golden brown (approximately 15 minutes). Cool completely.
- ⑦ Frost cakes with coconut frosting and then gently press toasted, shredded coconut all over outside of cake. Serve.

