

# Coconut Cake

## Ingredients:

### *Cake:*

- 1 boxed white cake mix (or coconut, if you find it)
- 1 1/3 c. water
- 2 eggs

### *Icing:*

- [Homemade Buttercream Icing](#)
- 1-2 c. flaked coconut

## Directions:

Preheat oven to 350.

Grease and flour a 9 x 13 pan or 2-9 inch round pans.

Mix the cake ingredients together until moistened. Beat for 2 minutes.

Pour the batter into the prepared pan(s).

Bake 20 - 30 minutes until a toothpick inserted in the center comes out clean.

Cool.

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## For the icing:

Prepare the buttercream according to directions.

If using a round cake you keep it as two layers or carefully slice each layer into halves horizontally.

Spread the layers with buttercream.

Then take the coconut and mix into the remaining icing.

Frost the sides and top of the cake. Sprinkle with extra coconut, if desired.

If using a 9x13 pan just frost it with the coconut icing.



