

Coconut Cream Poke Cake

Submitted by Melissa Watson

You'll Need

18 ounce box white cake mix plus ingredients called for in package directions

15 ounce can cream of coconut – be sure to mix it thoroughly

8 ounce container frozen whipped topping, thawed

8 ounce package sweetened shredded coconut

How To

1. Prepare the white cake mix according to package directions, then bake in a 9x13 inch pan according to package directions.
2. Once the cake has baked but while it is still hot, use chopstick or the round handle of a wooden spoon to poke holes all over the top of it.
3. Stir the cream of coconut and pour over the cake. Spread it around so it will soak in and cover all the holes.
4. Let cake cook completely.
5. Frost with the whipped topping and then top with shredded coconut. (You can toast coconut, too)
6. Refrigerate for at least 2 hours, allowing the flavors to meld completely

This can be assembled and frozen!