

Creamy Coconut Cake

From the Kitchen of Nathenia Roberts

1st Place Sr. Open Baking Contest San Juan County Fair August 2003

2nd Place Sr. Open Baking Contest San Juan County Fair August 2006

3 cups sifted cake flour
4 teaspoons baking powder
3/4 teaspoon salt
1/2 cup shortening
1 1/2 cups white sugar
5 eggs, beaten
1 1/2 teaspoons vanilla extract
1 1/4 cups milk
1 can of Cream of Coconut (you'll find this in the liquor section of your grocery- it is non-alcoholic)
1 can of sweetened condensed milk (NOT evaporated)
1 large container Cool Whip
Sweetened Flaked Coconut

Preheat oven to 350 degrees. Grease and flour a 9 x 13 inch pan.

Sift together cake flour, baking powder, and salt.

In a large bowl, combine shortening, sugar, eggs, and vanilla; beat with mixer.

Add sifted flour mixture alternately with the milk, pouring slowly; continue to beat until just blended. Pour batter into prepared pan.

Bake for about 35 minutes. While still hot, using a wooden spoon, poke holes all over the top of the cake.

Mix cream of coconut and sweetened condensed milk together.

Pour over the top of the still hot cake.

Let cake cool completely then frost with the whipped topping and top with the flaked coconut.

Keep cake refrigerated.

If you're in a hurry, use a white cake mix and prepare according to directions, except use whole eggs.

Note: This was one of the recipes I received at my bridal shower years ago when everyone wrote down their favorite recipes as part of a bridal shower game.

It has been a family favorite ever since!