

Catch A Husband Cake

Ingredients

For the Cake:

1 can condensed milk

1 can evaporated milk

1 cup coconut milk

500 grams flour ($2\frac{1}{2}$ cups)

$\frac{1}{2}$ cup sugar

3 large whole eggs

3 tablespoons margarine

For the Icing:

1 cup coconut milk

2 tablespoons sugar

1 cup shredded coconut

How to make it

For the Cake:

Blend all ingredients for cake in a blender.

Place in a greased and floured Bundt pan.

Bake at 350°F until golden brown, 30 to 60 minutes depending on the oven.

Insert a toothpick to check doneness. If it comes out clean, remove cake from oven.

For the Icing:

Put the coconut milk, sugar and grated coconut in a saucepan, stirring occasionally. Bring to a boil, let it cool a bit, then pour over hot cake. The icing mixture will look like condensed milk when done.

source:world-recipes.co