

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)
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 : allrecipes.com