Coconut Cream Cake I

Ingredients

1 (18.25 ounce) package white cake mix

3 eggs

1/3 cup vegetable oil

1 cup water

1/2 teaspoon coconut extract

1 (14 ounce) can sweetened cream of coconut

1 (14 ounce) can sweetened condensed milk

1 cup heavy whipping cream

1 tablespoon white sugar

1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9×13 inch pan.

In a large bowl, mix together cake mix, eggs, oil, water and coconut flavoring. Beat for 2 minutes and pour into 9×13 inch pan. Bake for 30 minutes, or until a toothpick inserted into the cake comes out clean.

In a medium bowl, combine coconut cream with sweetened

condensed milk and stir until smooth. When cake comes out of the oven, poke holes into it in even rows using a large fork or chopsticks. Pour milk mixture over, allowing it to soak into the cake. Refrigerate for several hours or overnight.

In a large bowl, whisk cream until soft peaks form. Add sugar and continue whipping until stiff. Spread over cooled cake. Sprinkle top with flaked coconut.

source:allrecipes.com