

MOUNDS CAKE

Ingredients:

1 cake mix (white or yellow cake mix)

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

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

2 cups chocolate chips

1 cup chocolate syrup

8 oz. tub Cool Whip

2 cups Coconut, shredded

Directions:

1 – Preheat oven to 350 degrees F. Grease 9×13 baking dish. Mix cake according to package; add cocoa and sugar; blend well.

2 – Pour cake mixture into prepared baking dish. Sprinkle 2 cups chocolate chips over top of cake.

3 – Bake for 30 minutes. Remove from oven. Poke holes in cake with meat fork.

4 – Warm chocolate syrup and pour over hot cake. Cover and Cool cake over night.

5 – Mix whipped cream and coconut together for frosting. Spread over cake; chill cake. Ready to serve