Chocolate Chip Coconut Cake
{makes one 9x13" cake, from bakeat350.blogspot.com}

cake:
1 box white cake mix
8 ounces sour cream
15.5 ounce can creme of coconut
1/4 cup oil
3 eggs
1 cup mini chocolate chips
1 teaspoon flour

frosting:
8 ounces cream cheese, room temperature
1 pound powdered sugar
4 TBSP milk
shredded sweetened coconut

Preheat oven to 350. Grease a 9 x 13" pan.

Start mixing all of the cake ingredients, except the chocolate chips and flour, with an electric mixer on low speed. Once combined, increase speed to medium and beat for 2 minutes.

Toss the chocolate chips with the flour and fold into the batter. Pour into the prepared pan, smooth the top, and bake for 40-45 minutes or until done.

Place the pan on a wire rack to cool completely.

For the frosting, beat the cream cheese until fluffy. On low speed, add in the powdered sugar and milk. Once combined, increase the speed to medium-high and beat until fluffy and thickened. Add more sugar or milk to adjust thickness as needed. Spread over the cake.

Sprinkle cake with a generous amount of coconut. Store in the refrigerator.