

Pina Colada Cake

Serves: (8+)

Ingredients

- 1 box white cake mix + ingredients to make
- 1 can Eagle brand milk
- 1 can Cream of Coconut
- 1 Lg. container Cool Whip
- 1 can crushed pineapple, drained
- 1 cup coconut flakes
- ½ chopped pecans

Directions

1. Bake cake according to package directions for 9x13 pan.
2. When cake comes out of oven poke holes in the cake with a wooden spoon handle
3. Pour the entire can of eagle brand milk over the top of the warm cake, spreading to coat.
4. Next pour the entire can of cream of coconut and spread.
5. Pop the cake in the freezer for about 30 minutes to get good and chilled.
6. Remove from freezer and frost liberally with Tub of Cool Whip.
7. Sprinkle the pineapple and coconut over the top of the whipped topping.
8. Then sprinkle on the pecans.
9. Put back in the refrigerator until ready to serve.

Special Notes

- use a deep 9x13 pan to make the cake
 - The cream of coconut can be found in the section with the drink mixers. You know club soda, tonic water, etc. It's usually on the top shelf too.
 - Use the cake mix directions that use only the egg whites.
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