

Coconut Cream Dream Cake: A Light, Lush Dessert You'll Make Again and Again

Coconut Cream Dream Cake ??



OVEN
350°F

TIME
2 min

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INGREDIENTS

For the Cake:

- 1 box white cake mix (Duncan Hines recommended)
- 3 large eggs
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 1 small box instant vanilla or almond pudding mix (3.4 oz)

For the Topping:

- 1 can (14 oz) sweetened condensed milk
- 1 can (15 oz) cream of coconut (like Coco Lopez)
- 8 oz whipped topping (Cool Whip), thawed
- 1-2 cups sweetened shredded coconut

DIRECTIONS

- 1. Preheat & Prepare:** Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish.
- 2. Mix the Cake Batter:** In a large bowl, combine white cake mix, pudding mix, eggs, milk, and vegetable oil. Beat with a hand mixer or stand mixer on medium speed for 2 minutes, until smooth.
- 3. Bake:** Pour batter into the prepared dish and bake for 28-32 minutes, or until a toothpick comes out clean. Let the cake cool for 10 minutes.
- 4. Soak the Cake:** Using a fork or skewer, poke holes all over the warm cake. In a small bowl, combine sweetened condensed milk and cream of coconut. Pour the mixture evenly over the cake. Let it soak in fully and cool completely.
- 5. Top & Chill:** Once cool, spread whipped topping over the cake. Sprinkle generously with shredded coconut. Refrigerate for at least 4 hours, or overnight for best texture.

TIPS FOR SUCCESS

Don't skip the poking step -that's how the cake absorbs all the coconut cream flavor.

Use room temperature ingredients for a smooth, even batter.

Use light Cool Whip and reduced-fat milk and pudding.

Make it fancy: Toast the coconut before sprinkling for a golden crunch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/coconut-cream-dream-cake-a-light-lush-dessert-youll-make-again-and-again/>