

Cream of Coconut Sheet Cake: A Luscious, Tropical Dessert

is about to become your new favorite dessert. It's



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Cake:

- 1 box Duncan Hines White Cake mix
- 3 eggs
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 1 small box vanilla pudding mix
- 1 teaspoon vanilla or almond extract

For the Soaking Mixture:

- 1 can sweetened condensed milk
- 1 can cream of coconut

For the Coconut Topping:

- 1 carton extra creamy Cool Whip (thawed)
- 1 bag shredded coconut (sweetened or unsweetened, depending on preference)

Step-by-Step Instructions:

1. Prepare the Cake Batter:

- White cake mix
- Eggs
- Milk
- Vegetable oil
- Vanilla pudding mix
- Vanilla or almond extract

2. Bake Until Golden & Fluffy:

3. Poke Holes & Soak the Cake:
 - Sweetened condensed milk

Cream of coconut

4. Add the Creamy Coconut Topping:

5. Chill for Maximum Flavor:

6. Serve & Enjoy!:

Pro Tips for the Best Coconut Sheet Cake:

Use Cream of Coconut, Not Coconut Milk - Cream of coconut is thicker and sweeter, making it ideal for this cake. (Look for it in the cocktail mixer section of your grocery store.)

Chill for the Best Texture - This cake tastes best when refrigerated overnight, allowing the flavors to soak in.

Want Extra Coconut Flavor? - Add ½ teaspoon coconut extract to the cake batter for even more tropical goodness.

Use a Hand Mixer for the Batter - This ensures the cake is smooth and lump-free.

Toast the Coconut for Extra Crunch - Lightly toast the shredded coconut in a dry skillet over medium heat for 2-3 minutes to bring out a nutty, golden flavor.

What to Serve with Cream of Coconut Sheet Cake:

DIRECTIONS

1. Prepare the Cake Batter: I preheat my oven to 350°F and grease and flour a 9x13-inch baking pan.
2. In a large mixing bowl, I combine:
3. White cake mix
4. Eggs
5. Milk
6. Vegetable oil
7. Vanilla pudding mix
8. Vanilla or almond extract
9. Using an electric mixer, I beat everything together until the batter is smooth and fully incorporated.
10. Bake Until Golden & Fluffy: I pour the batter into the prepared pan and bake for 32-35 minutes, or until a toothpick inserted in the center comes out clean.
11. Poke Holes & Soak the Cake: While the cake is still warm, I use the handle of a wooden spoon or a fork to poke several holes all over the cake.
12. In a small bowl, I mix together:
13. Sweetened condensed milk
14. Cream of coconut
15. I slowly pour this mixture over the warm cake, letting it soak into the holes. The cake will absorb all the moisture, creating an ultra-rich, decadent texture.
16. I then let the cake cool completely before adding the topping.
17. Add the Creamy Coconut Topping: Once the cake is completely cooled, I spread a thick layer of Cool Whip evenly over the top.
18. Next, I generously sprinkle shredded coconut over the Cool Whip, using as much as desired for the perfect

snowy, coconut-covered finish.

19. **Chill for Maximum Flavor:** For the best results, I cover the cake and refrigerate it for at least 8 hours-but overnight is even better. This gives the flavors time to meld together, making the cake even softer, creamier, and more delicious.
20. **Serve & Enjoy!:** When ready to serve, I slice the cake into squares and enjoy the sweet, creamy, coconut-infused goodness.
21. **Pro Tips for the Best Coconut Sheet Cake:** Use Cream of Coconut, Not Coconut Milk - Cream of coconut is thicker and sweeter, making it ideal for this cake. (Look for it in the cocktail mixer section of your grocery store.)
22. **Chill for the : Best Texture -** This cake tastes best when refrigerated overnight, allowing the flavors to soak in.
23. **Want : Extra Coconut Flavor? -** Add ½ teaspoon coconut extract to the cake batter for even more tropical goodness.
24. **Use a : Hand Mixer for the Batter -** This ensures the cake is smooth and lump-free.
25. **Toast the : Coconut for Extra Crunch -** Lightly toast the shredded coconut in a dry skillet over medium heat for 2-3 minutes to bring out a nutty, golden flavor.

SWAPS & NOTES

Coffee or Espresso - A strong coffee balances the cake's sweetness.

Vanilla Ice Cream - Because why not add more creamy deliciousness?

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

Original recipe: <https://chefmaniac.com/cream-of-coconut-sheet-cake-a-luscious-tropical-dessert/>

FAQs (From My Kitchen to Yours) Q: Can I use a yellow cake mix instead of white?

Yellow cake mix will add a slightly richer flavor , but it works just as well.