

## Raspberry Coconut Snowball Cake That Looks Bakery-Beautiful but Starts with Cake Mix

Here is why this cake works so well:



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 1 box white cake mix
- 1 cup coconut milk
- 3 large eggs
- 1/2 cup vegetable oil
- 1/2 cup raspberry jam
- 2 cups sweetened shredded coconut
- 1 to 2 drops pink food coloring, optional

### DIRECTIONS

- Step 1: Preheat the oven:** Preheat your oven to 350°F (175°C). Grease a bundt pan thoroughly so the cake releases cleanly after baking.
- Step 2: Make the batter:** In a large mixing bowl, whisk together the white cake mix, coconut milk, eggs, and vegetable oil until the batter is smooth and creamy. Add 1 to 2 drops of pink food coloring if you want that soft blush look.
- Step 3: Layer and swirl:** Pour half of the batter into the prepared bundt pan. Spoon the raspberry jam over the batter in small dollops, then gently swirl it with a knife. Pour the remaining batter on top and smooth the surface.
- Step 4: Bake:** Bake for 35 to 40 minutes, or until the cake is lightly golden and a toothpick inserted into the cake comes out clean.
- Step 5: Cool completely:** Allow the cake to cool in the pan for about 10 to 15 minutes, then carefully turn it out onto a wire rack. Let it cool completely before finishing.
- Step 6: Add the coconut coating:** Warm a little extra raspberry jam until spreadable, then lightly brush it over the outside of the cooled cake. Press or roll the shredded coconut all over the cake until fully coated.

### SWAPS & NOTES

This cake is simple, but there are a few ways to make it your own or adjust based on what you have on hand.

**Cake mix:** White cake mix keeps the color light and pretty, but

vanilla cake mix also works well.

Coconut milk: Full-fat coconut milk gives the best richness, though well-shaken canned light coconut milk can work too.

Raspberry jam: Seedless jam creates a smoother swirl, but regular

raspberry jam works just fine.

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

Original recipe: <https://chefmaniac.com/raspberry-coconut-snowball-cake-that-looks-bakery-beautiful-but-starts-with-cake-mix/>