

Coconut Lemon Torte

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
2 egg yolks
1/2 cup lemon juice
1 teaspoon grated lemon rind (optional)
Yellow food coloring (optional)
1 (- or) package white cake mix
1 (4-ounce) container (1 3/4 cups) frozen non-dairy whipped topping, thawed
Flaked coconut

Directions

In medium saucepan, combine EAGLE BRAND®, egg yolks, lemon juice, lemon rind (optional) and food coloring (optional).

Over medium heat, cook and stir until slightly thickened, about 10 minutes. Chill.

Preheat oven to 350°F. Prepare and bake cake mix as package directs. Pour batter into two well-greased and floured 9-inch round layer cake pans. Bake 30 minutes or until lightly browned. Remove from pans; cool thoroughly.

With sharp knife, remove crust from top of each cake layer. Split layers. Spread equal portions of lemon mixture between layers and on top to within 1 inch of edge.

Frost side and 1-inch rim on top of cake with whipped topping. Coat side of cake with coconut; garnish as desired. Store leftovers covered in refrigerator.