

Coconut Poke Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (ounce) package white cake mix
1 (14 ounce) can cream of coconut
1 (14 ounce) can sweetened condensed milk
1 (16 ounce) package frozen whipped topping, thawed
1 (8 ounce) package flaked coconut

Directions

Prepare and bake white cake mix according to package directions. Remove cake from oven. While still hot, using a utility fork, poke holes all over the top of the cake.

Mix cream of coconut and sweetened condensed milk together. Pour over the top of the still hot cake. Let cake cool completely then frost with the whipped topping and top with the flaked coconut. Keep cake refrigerated.