

# Hawaiian Wedding Cake

written by The Recipe Exchange | June 24, 2016

## **Ingredients**

- 1 yellow cake mix
- 1 15 oz can crushed pineapple, not drained
- 1 8 oz cream cheese, softened
- 1 3 oz instant vanilla pudding mix
- 2 cups milk (2% or whole)
- 1 12 oz whipped topping
- 1 cup sweetened coconut flakes

## **Directions**

Bake cake mix according to package directions in a 9×13 pan. Cool completely.

While cake is baking, mix cream cheese, pudding and milk together in a mixer or with electric beaters until blended well and thickened. Place pudding mixture in refrigerator. It will continue to thicken until cake is cooled.

When cake is cooled, poke holes evenly in the top of the cake with the round handle end of a wooden spoon. Spread crushed pineapple evenly over the cake.

Add the pudding mixture.

Spread whipped topping over the pudding mixture and sprinkle entire cake with coconut flakes.

Serve immediately or keep covered and refrigerated until ready to serve.