

# Southern Sour Cream Coconut Cake

written by The Recipe Exchange | March 30, 2016

## **Ingredients**

Cake:

1 ( ounce) box classic white cake mix with pudding in the mix  
4 tablespoons butter, melted  
3 eggs  
1 cup sour cream  
1 cup milk  
1 teaspoon coconut extract  
1 cup sweetened flaky coconut

Frosting:

3 cups powdered sugar  
1 (8 ounce) cream cheese, softened  
1 teaspoon coconut extract  
2 to 3 tablespoons milk  
1 cup sweetened flaky coconut

## **Directions**

Cake:

Mix together all ingredients except coconut with mixer. Fold in coconut with spoon. Spray a 9 x 13 baking pan with cooking spray. Bake in preheated 350 degree oven for 35 to 40 minutes checking center to make sure it is done as ovens vary.

Frosting:

Mix all ingredients except coconut with mixer. Spread over cooled cake. Sprinkle on coconut.