



Coconut Cake with White Chocolate Frosting

 Dairy Free

READY IN



120 min.

SERVINGS



15

CALORIES



373 kcal

DESSERT

Ingredients

- 14 oz coconut milk canned (not cream of coconut)
- 1 box cake mix white
- 0.3 cup water
- 3 egg whites
- 0.8 cup coconut flakes flaked
- 6 oz peppermint candies white
- 1.8 cups powdered sugar
- 0.3 cup butter softened

0.5 teaspoon vanilla

Equipment

- bowl
- frying pan
- oven
- hand mixer
- microwave

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Reserve 1/3 cup coconut milk for frosting.
- In large bowl, beat cake mix, remaining coconut milk (1 1/3 cups), the water and egg whites with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Stir in 1/2 cup of the coconut until well combined.
- Pour into pan.
- Bake as directed on box for 13x9-inch pan. Cool completely; about 1 hour.
- Meanwhile, in 2-quart bowl, microwave vanilla baking chips uncovered on High about 30 seconds or until melted. Stir; if chips are not completely melted, microwave 15 seconds longer, then stir until all chips are melted. Stir in powdered sugar, butter, reserved 1/3 cup coconut milk and the vanilla. Cover; refrigerate 30 to 60 minutes. (If frosting becomes too firm to spread, microwave uncovered on High 10 to 15 seconds to soften; stir until smooth.)
- Spread frosting over cake. Immediately sprinkle top with 1/4 cup coconut. Store loosely covered.

Nutrition Facts



PROTEIN 3.72% FAT 42.87% CARBS 53.41%

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:5.444782598511%

Nutrients (% of daily need)

Calories: 372.93kcal (18.65%), Fat: 18.3g (28.16%), Saturated Fat: 12.89g (80.56%), Carbohydrates: 51.3g (17.1%), Net Carbohydrates: 49.65g (18.05%), Sugar: 35.89g (39.88%), Cholesterol: 0mg (0%), Sodium: 309.44mg (13.45%), Alcohol: 0.05g (100%), Alcohol %: 0.05% (100%), Protein: 3.58g (7.16%), Manganese: 0.43mg (21.56%), Phosphorus: 153.44mg (15.34%), Calcium: 100.04mg (10%), Selenium: 6.67µg (9.54%), Folate: 29.03µg (7.26%), Iron: 1.26mg (7%), Copper: 0.14mg (6.76%), Fiber: 1.65g (6.62%), Vitamin B2: 0.11mg (6.47%), Vitamin B1: 0.09mg (5.67%), Vitamin B3: 1.06mg (5.29%), Magnesium: 18.27mg (4.57%), Potassium: 126.41mg (3.61%), Vitamin A: 180.44IU (3.61%), Vitamin E: 0.51mg (3.43%), Zinc: 0.43mg (2.83%), Vitamin B5: 0.2mg (1.99%), Vitamin B6: 0.03mg (1.6%)