

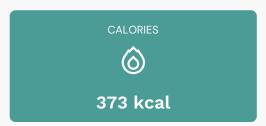
Coconut Cake with White Chocolate Frosting

a Dairy Free



0.3 cup butter softened





DESSERT

Ingredients

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

	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 (11/3 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%	
	- NOTEN 6.12 /0 - NOTEN 6.112 /0	
Pro	pperties	

Glycemic Index:O, Glycemic Load:O, 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: Omg (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: 180.44lU (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%)