



## Coconut Cake with White Chocolate Frosting

 Dairy Free

READY IN



120 min.

SERVINGS



15

CALORIES



344 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 14 oz coconut milk canned (not cream of coconut)
- 0.8 cup coconut flakes flaked
- 3 egg whites
- 6 oz vanilla extract white
- 1.8 cups powdered sugar
- 0.5 teaspoon vanilla
- 0.3 cup water

1 box cake mix white

## Equipment

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

## Directions

- Heat oven to 350F (325F 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 3.71%  FAT 39.76%  CARBS 56.53%

## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:5.5465217925932%

## Nutrients (% of daily need)

Calories: 344.02kcal (17.2%), Fat: 14.39g (22.14%), Saturated Fat: 9.53g (59.57%), Carbohydrates: 46.02g (15.34%), Net Carbohydrates: 44.36g (16.13%), Sugar: 30.89g (34.32%), Cholesterol: 0mg (0%), Sodium: 303.43mg (13.19%), Alcohol: 3.95g (100%), Alcohol %: 4.74% (100%), Protein: 3.02g (6.05%), Manganese: 0.46mg (22.86%), Phosphorus: 154.12mg (15.41%), Selenium: 6.67µg (9.54%), Calcium: 84.27mg (8.43%), Folate: 29.03µg (7.26%), Copper: 0.14mg (7.17%), Vitamin B2: 0.12mg (7.11%), Iron: 1.27mg (7.08%), Fiber: 1.65g (6.62%), Vitamin B1: 0.09mg (5.75%), Vitamin B3: 1.11mg (5.53%), Magnesium: 19.63mg (4.91%), Potassium: 143.19mg (4.09%), Vitamin A: 180.44IU (3.61%), Vitamin E: 0.51mg (3.43%), Zinc: 0.44mg (2.92%), Vitamin B5: 0.2mg (2.03%), Vitamin B6: 0.03mg (1.74%)