



Company Coconut Cake

READY IN



45 min.

SERVINGS



10

CALORIES



384 kcal

DESSERT

Ingredients

- 8 ounce carton cream sour
- 0.8 cup cream of coconut
- 3 large eggs
- 0.5 teaspoon vanilla extract
- 0.8 cup vegetable oil
- 18.3 ounce duncan hines classic decadent cake mix white with pudding

Equipment

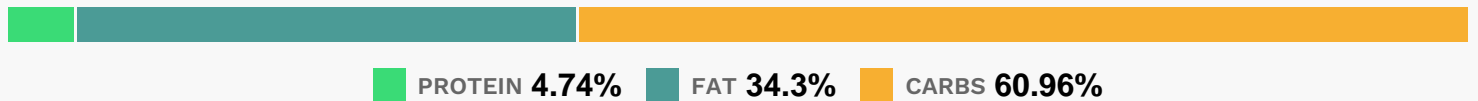
- oven

hand mixer

Directions

- Grease and flour three 8-inch round cakepans. Set pans aside.
- Beat eggs at high speed of an electric mixer 2 minutes.
- Add sour cream and next 3 ingredients, beating well after each addition.
- Add cake mix; beat at low speed until blended. Beat at high speed 2 minutes.
- Pour batter into prepared pans.
- Bake at 325 for 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- Remove from pans; cool completely on wire racks.
- Spread Coconut-Cream Cheese Frosting between layers and on top and sides of cake. Store in refrigerator in an airtight container.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:6.4765216785928%

Nutrients (% of daily need)

Calories: 384.43kcal (19.22%), Fat: 14.71g (22.63%), Saturated Fat: 7.6g (47.49%), Carbohydrates: 58.81g (19.6%), Net Carbohydrates: 57.5g (20.91%), Sugar: 37.43g (41.58%), Cholesterol: 69.18mg (23.06%), Sodium: 397.99mg (17.3%), Alcohol: 0.07g (100%), Alcohol %: 0.07% (100%), Protein: 4.58g (9.15%), Phosphorus: 221.31mg (22.13%), Calcium: 144.63mg (14.46%), Selenium: 9.89µg (14.13%), Vitamin B2: 0.22mg (12.89%), Folate: 44.63µg (11.16%), Vitamin B1: 0.12mg (8.19%), Vitamin K: 7.8µg (7.42%), Iron: 1.29mg (7.16%), Vitamin E: 0.96mg (6.41%), Vitamin B3: 1.27mg (6.34%), Manganese: 0.11mg (5.66%), Fiber: 1.31g (5.23%), Vitamin B5: 0.46mg (4.58%), Vitamin A: 222.29IU (4.45%), Zinc: 0.51mg (3.38%), Vitamin B12: 0.18µg (3.02%), Copper: 0.06mg (2.85%), Vitamin B6: 0.05mg (2.47%), Magnesium: 9.78mg (2.45%), Potassium: 81.42mg (2.33%), Vitamin D: 0.3µg (2%)