



## Laurie Osteen's Coconut Cake

READY IN



45 min.

SERVINGS



10

CALORIES



469 kcal

DESSERT

### Ingredients

- ☐ 4 large eggs
- ☐ 10 servings flour all-purpose (for pans)
- ☐ 0.5 teaspoons kosher salt
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 1 cup sugar
- ☐ 2 cups coconut or shredded unsweetened
- ☐ 0.5 cup vegetable oil
- ☐ 1 cup milk whole
- ☐ 15 ounce duncan hines classic decadent cake mix yellow

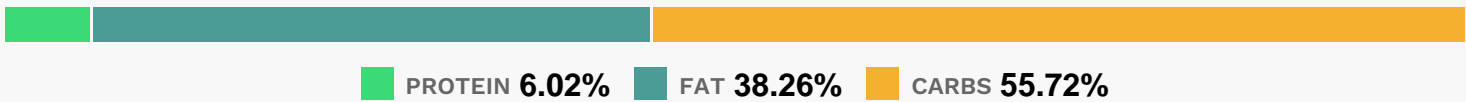
# Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ aluminum foil

# Directions

- ☐ Preheat oven to 350°F. Coat cake pans with nonstick spray. Dust with flour, tapping out excess.
- ☐ Whisk cake mix, eggs, oil, and 1 cup milk in a large bowl until no lumps remain. Divide batter evenly among prepared pans; smooth tops.
- ☐ Bake cakes until a tester inserted into the centers comes out clean, 10–15 minutes.
- ☐ Meanwhile, mix coconut, sugar, sour cream, salt, and remaining 1 tablespoon milk in a medium bowl to combine; set frosting aside.
- ☐ Transfer pans to wire racks; let cool 5 minutes. Turn cakes out onto racks and spread frosting over tops of warm cakes, dividing evenly. Stack cakes.
- ☐ Let stand at room temperature, covered with a cake dome, or loosely tented with foil, at least 4 hours before serving.
- ☐ DO AHEAD: Cake can be made 2 days ahead. Store airtight at room temperature.

# Nutrition Facts



# Properties

Glycemic Index:18.31, Glycemic Load:18.54, Inflammation Score:-3, Nutrition Score:10.633043557405%

# Nutrients (% of daily need)

Calories: 468.83kcal (23.44%), Fat: 20.42g (31.41%), Saturated Fat: 13.92g (86.98%), Carbohydrates: 66.9g (22.3%), Net Carbohydrates: 63.16g (22.97%), Sugar: 41.4g (46%), Cholesterol: 84.11mg (28.04%), Sodium: 474.32mg (20.62%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.23g (14.46%), Manganese: 0.65mg (32.59%), Phosphorus: 251.23mg (25.12%), Selenium: 14.41µg (20.58%), Vitamin B2: 0.3mg (17.77%), Fiber: 3.74g (14.98%),

Calcium: 148.79mg (14.88%), Folate: 54.41µg (13.6%), Vitamin B1: 0.19mg (12.82%), Iron: 2.22mg (12.33%), Copper: 0.21mg (10.38%), Vitamin B3: 1.59mg (7.95%), Vitamin B5: 0.77mg (7.73%), Magnesium: 29.12mg (7.28%), Vitamin B6: 0.15mg (7.27%), Vitamin B12: 0.38µg (6.27%), Zinc: 0.94mg (6.26%), Vitamin E: 0.92mg (6.15%), Potassium: 208.01mg (5.94%), Vitamin K: 5.63µg (5.36%), Vitamin D: 0.67µg (4.46%), Vitamin A: 219.17IU (4.38%)