



Lemon Filled Coconut Cake

READY IN



145 min.

SERVINGS



10

CALORIES



333 kcal

DESSERT

Ingredients

- 15 oz betty crocker's cake mix gluten free yellow
- 0.5 cup butter softened
- 0.7 cup water
- 2 teaspoons vanilla pure
- 3 eggs
- 2 cups powdered sugar gluten-free
- 0.3 cup butter softened
- 1 teaspoon coconut extract gluten-free
- 1 tablespoons milk

- 0.5 cup lemon curd
- 1 cup coconut flakes flaked toasted

Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 8- or 9-inch round pan with cooking spray (without flour).
- In large bowl, beat all cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour batter into pan.
- Bake 41 to 46 minutes or until toothpick inserted in center comes out clean. Cool on cooling rack 10 minutes. Run knife around side of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour.
- In medium bowl, beat powdered sugar and 1/4 cup butter with electric mixer on low speed. Stir in coconut extract and 1 tablespoon milk. Gradually beat in just enough remaining milk, 1 teaspoon at a time, until frosting is smooth and spreadable.
- Split cake horizontally to make 2 layers. On cut side of bottom layer, spread lemon curd; top with 1/2 cup of the coconut. Cover with top layer. Frost top and side of cake with frosting.
- Sprinkle coconut over top of cake. Refrigerate loosely covered.

Nutrition Facts

 **PROTEIN 3.24%**  **FAT 57.59%**  **CARBS 39.17%**

Properties

Glycemic Index:13.8, Glycemic Load:0.03, Inflammation Score:-3, Nutrition Score:3.4721738760886%

Nutrients (% of daily need)

Calories: 332.88kcal (16.64%), Fat: 21.64g (33.29%), Saturated Fat: 14.72g (92.01%), Carbohydrates: 33.12g (11.04%), Net Carbohydrates: 31.71g (11.53%), Sugar: 31.17g (34.64%), Cholesterol: 85.89mg (28.63%), Sodium: 167.21mg (7.27%), Alcohol: 0.44g (100%), Alcohol %: 0.42% (100%), Protein: 2.74g (5.47%), Manganese: 0.24mg (12.05%), Vitamin A: 499.16IU (9.98%), Selenium: 5.97µg (8.53%), Fiber: 1.41g (5.63%), Phosphorus: 49.32mg (4.93%), Vitamin B2: 0.08mg (4.85%), Copper: 0.08mg (4.12%), Vitamin E: 0.57mg (3.81%), Iron: 0.53mg (2.96%), Vitamin B5: 0.3mg (2.95%), Vitamin B12: 0.15µg (2.58%), Magnesium: 10.07mg (2.52%), Vitamin B6: 0.05mg (2.49%), Zinc: 0.37mg (2.45%), Potassium: 73.1mg (2.09%), Vitamin D: 0.28µg (1.87%), Folate: 7.48µg (1.87%), Calcium: 16.39mg (1.64%), Vitamin K: 1.26µg (1.2%)