Pina Colada Cake

Ingredients

Cake

- 1 box white cake mix
- 1 pkg (3 3/4 oz) coconut cream instant pudding
- 4 eggs
- 1/2 cup water
- 1/4 cup oil
- 1/3 cup rum
- 1 cup flaked coconut

Frosting

- 1 can (8 oz) crushed pineapple, including juice
- 1 pkg (3 3/4 oz) coconut cream instant pudding
- 1/3 cup rum
- 1 carton (9 oz) Cool Whip
- Flaked coconut, for sprinkling on top

Instructions

Cake

1. Blend all cake ingredients except coconut in a large mixing bowl.
2. Beat 4 minutes at medium speed of an electric mixer.
3. Pour into 2 greased and floured layer cake pans.
4. Bake at 350°F for 25 to 30 minutes. Do not underbake.
5. Cool in pans 15 minutes, then remove and cool on racks.

Frosting

1. Combine pineapple with pudding mix and rum, beating until well blended.
2. Fold in Cool Whip.

Assembly

1. Fill and frost the cooled cake layers with the frosting.
2. Sprinkle coconut on top.
3. Chill before serving. Keep refrigerated.

Pina Colada Cake

1 box white cake mix
1 pkg. (3¾ oz) coconut cream instant pudding
4 eggs
½ cup water
¼ cup oil
⅓ cup rum
1 cup flaked coconut

Blend all cake ingredients except coconut in a large mixing bowl. Beat 4 minutes at medium speed of electric mixer. Pour into 2 greased and floured layer cake pans. Bake at 350° 25 to 30 minutes. Do not underbake. Cool in

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Pans 15 minutes, remove and cool on racks.

Frosting

1 can (8 oz) crushed pineapple, including juice
1 Pkg (3¾ oz) coconut cream instant pudding
1/3 cup rum
1 carton (9 oz) Cool whip

Combine pineapple with pudding mix and rum, beating until well blended. Fold in Cool whip. Fill and frost cake. Sprinkle coconut on top. Chill before serving: Keep refrigerated

Mom this is a delicious cake.

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