

# Beverlys Coconut Cake

*Denise Cofield*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 box yellow cake mix  
1 stick butter, melted  
1 1/4 cups sugar  
3 eggs  
1/2 cup milk  
1/2 cup coconut  
1 container Pillsbury's fluffy  
white frosting  
flaked coconut (for topping)*

Bake a yellow cake.

In a saucepan, melt the butter. Add the sugar.

In a bowl, beat the eggs and milk. Add the mixture to the butter and thicken. Add the coconut.

Remove the mixture from the heat. Cool.

Slice the cooled cake in half horizontally to make two layers. Place the filling between the two layers.

Frost the cake with the fluffy white frosting.

---

Per Serving (excluding unknown items): 4454 Calories; 184g Fat (36.7% calories from fat); 48g Protein; 667g Carbohydrate; 9g Dietary Fiber; 911mg Cholesterol; 4616mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 35 1/2 Fat; 43 1/2 Other Carbohydrates.