Coconut Cake

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Ingredients:
2 c. all-purpose flour
3 tsp. baking powder
1/2 tsp. salt
1/2 c. shortening
1 1/4 c. sugar
4 egg whites
1 tsp. vanilla
2/3 c. milk
16.9 fl. oz. cream of coconut
14 oz. can sweetened condensed milk
8 oz. whipped topping
shredded coconut

Directions:
Mix flour, baking powder, and salt. Set aside. Using a separate bowl, mix shortening and sugar until light and fluffy. Add egg whites and vanilla. Mix well. Add the flour mixture alternately with the milk to the sugar mixture. Blend thoroughly but do not over-mix.

Pour into a well-greased 9 x 13 pan. Bake at 375°F for 25 to 30 minutes.

While the cake is baking, mix cream of coconut and sweetened condensed milk together until well blended.

While the cake is still warm, poke holes in it with the handle of a wooden spoon. Leave the cake in the pan. Pour the cream of coconut/sweetened condensed milk over the warm cake. Let the cake cool then frost with the whipped topping. Top with shredded coconut.

Once the cake has cooled completely, you will need to refrigerate it. Refrigerate any leftover cake.

NOTE: *You can find the cream of coconut in the alcohol section of the grocery store since it is also used to make piňa coladas.*