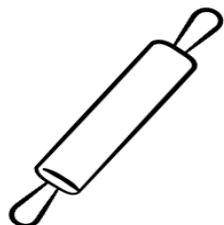


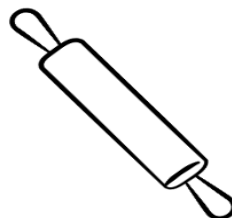
♥ Recipe for ♥

♥ MRS. BETTY'S SOUR CREAM COCONUT CAKE ♥



♥ INGREDIENTS: ♥

1 BUTTER RECIPE CAKE MIX (YELLOW)
2 CUPS OF SUGAR
1 16 OZ. CARTON SOUR CREAM
2 CUPS COCONUT (OR 12 OZ. FROZEN)
(I USE BAKER'S COCONUT IN THE 14 OZ.
BAG. IT SEEMS TO BE MORE MOIST.)
1 1/2 CUPS KOOL WHIP



♥ DIRECTIONS: ♥

1. PREPARE CAKE MIX ACCORDING TO THE DIRECTIONS, MAKING 2 LAYERS. LET IT COOL. THEN CUT EACH LAYER EVENLY MAKING A TOTAL OF 4 LAYERS.
2. COMBINE THE SUGAR AND SOUR CREAM AND BLEND UNTIL THE SUGAR IS DISSOLVED. THEN ADD 2 CUPS OF COCONUT. BLEND WELL AND CHILL. RESERVE 1 CUP OF THIS MIXTURE FOR FROSTING THE OUTSIDE OF THE CAKE.
3. SPREAD THE REMAINDER OF THE SOUR CREAM MIXTURE BETWEEN THE 4 LAYERS. (DO NOT FROST THE TOP.)
4. COMBINE THE RESERVED 1 CUP OF THE SOUR CREAM MIXTURE WITH THE KOOL WHIP. FROST THE TOP AND SIDES OF THE CAKE. (IF DESIRED, SPRINKLE SOME ADDITIONAL COCONUT ONTO THE TOP AND SIDES OF THE CAKE.)
5. SEAL THE CAKE IN AN AIR TIGHT CONTAINER AND PLACE IN THE REFRIGERATOR FOR 2-3 DAYS BEFORE SERVING.

The secret
ingredient
is always
Love

