

This was listed on tasteofhome.com as “Hawaiian Dessert Recipe.” Boring! I prefer **Pineapple Coconut Dream Cake**
Submitted by Jeff Olmstead

INGREDIENTS

- 1 package yellow cake mix (regular size)
- 3 packages (3.4 ounces each) instant vanilla pudding mix [or two 5.1 oz. packages]
- 4 cups cold milk
- 1-1/2 teaspoons coconut extract
- 1 package (8 ounces) cream cheese, softened
- 1 can (20 ounces) crushed pineapple, well drained
- 2 cups heavy whipping cream, whipped and sweetened
- 2 cups flaked coconut, toasted. [Toast a few minutes in oven right after baking the cake.]

PREPARATION

1. Mix cake batter according to package directions. Pour into two greased 13-in. x 9-in. baking pans. Bake at 350° for 15 minutes or until the cakes test done. Cool completely.
2. In a large bowl, combine pudding mixes, milk and coconut extract; beat for 2 minutes. Add the cream cheese and beat well. Stir in pineapple.
3. Spread over the cooled cakes. Top with whipped cream; sprinkle with coconut. Chill for at least 2 hours. Yield: 24 servings.

TOTAL TIME: Prep: 20 min. Bake: 15 min. + chilling MAKES: 24 servings. [Note that the cake part will be half as thick as a normal cake so the baking time is half the package directions.]

