**Coconut Layer Cake**

From Lura Marshall

2 ¾ cup all purpose Flour

1 tsp. Baking powder

½ tsp. Baking soda

½ tsp. Salt

1 ¾ cups Sugar

8 oz. Butter, softened

1 cup sweetened Cream of Coconut (Coco Lopez, found in mixed drinks section at grocery store)

4 large eggs

1 tsp. Vanilla extract

1 cup Buttermilk

4 cups Shredded Coconut

-Whisk first 4 dry ingredients, combining well. In separate bowl, beat sugar, butter and cream of coconut with mixer until well combined.

-Add eggs , then vanilla. Add dry ingredients, alternating with the buttermilk.

-Pour batter into two 9-inch greased and floured pans. Bake at 350 degrees for 40-45 minutes, or until cakes test done.

-After cakes are cooled, prepare frosting. Frost the bottom layer of cake, sprinkle with coconut, then add second layer.

-Frost entire cake, then sprinkle rest of sides and top with coconut.

-When purchasing ingredients for this cake, a 15 oz. Can of Coco Lopez cream of coconut is enough for both cake and frosting.

**Frosting**

2 pkg. (8 oz.) cream cheese, softened

1 stick butter (4 oz.)

1/2 cup cream of coconut

1 tsp. Vanilla

1 box (1 pound) powder sugar

-Beat cream cheese and butter together until fluffy. Add remaining ingredients, beating until well mixed. If you have leftover frosting, it is great on cinnamon rolls.

Recipe from- Ann Keebaugh/Herndon Observer recipe contest winner.