

Foster's Body & Paint

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Yummy Cake

Ingredients:

- 1 package yellow cake mix
- 1 cup fat-free milk
- 3 eggs
- 1/2 cup unsweetened applesauce
- 3/4 cup flaked coconut, toasted
- 3/4 cup chopped pecans, toasted
- 1 can (15 oz) coconut-pecan frosting
- 1 carton (12 oz) frozen reduced-fat whipped cream topping, thawed

Preparations:

- 1.) In a large bowl, combine the cake mix, milk, eggs and applesauce; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Fold in coconut and pecans. Pour into two 9-inch round baking pans coated with cooking spray.
- 2.) Bake at 350 degrees for 28-32 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
- 3.) Place frosting in a large bowl; fold in whipped topping. Spread mixture between layers and over the top and sides of cake. Refrigerate leftovers.



Makes 16 servings

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