

Classic ANGEL FLAKE Coconut Cake



What You Need

1 pkg. (2-layer size) yellow cake mix
2–2/3 cups BAKER'S ANGEL FLAKE Coconut (7-oz. pkg.), divided
1 pkg. (3.4 oz.) JELL-O Vanilla Flavor Instant Pudding
1/4 cup powdered sugar
1 cup cold milk
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed

Make It

HEAT oven to 350°F.

PREPARE cake batter as directed on package; stir in 2/3 cup coconut. Pour into 2 (9-inch) round pans sprayed with cooking spray. Bake as directed until toothpick inserted in centers comes out clean. Cool cakes in pans 10 min.; remove from pans to wire racks. Cool completely.

MEANWHILE, beat pudding mix, sugar and milk in large bowl with whisk 2 min. (Pudding mixture will be thick.) Stir in COOL WHIP. Refrigerate until ready to assemble cake.

STACK cake layers on plate, filling layers with 1 cup pudding mixture and 3/4 cup of the remaining coconut. Frost top and side of cake with remaining pudding mixture. Press remaining coconut into pudding mixture. Refrigerate 1 hour.