

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Nothing 'Bundt' Love for This Chocolate Coconut Cake

"My
co-workers
love this
cake!"



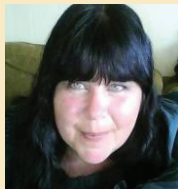
If you like coconut, then you're going to love Sue Lally's Chocolate Coconut Bundt Cake. Easy, moist and decadent, it's a wonderful blend of fabulous flavors. This tastes just like a famous candy bar... only in cake form!

See step-by-step photos of Sue's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/bundtcake

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet



Sue Lally
Vacaville, CA
(pop.92,428)

Chocolate Coconut Bundt Cake



What You Need

CAKE

- 1 devil's food or chocolate cake mix
- 1 pkg (3.5 oz.) chocolate instant pudding mix
- 1 1/3 c water
- 4 eggs
- 1/3 c vegetable oil
- 1 1/3 c coconut
- 1 c semi-sweet chocolate chips

GLAZE

- 1 can (14 oz.) sweetened condensed milk
- 1 c semi-sweet chocolate chips
- 1 tsp vanilla extract

Directions

- Heat oven to 325 degrees.
- Combine cake mix, pudding mix, water, eggs and oil in large bowl until blended. Beat on medium speed 4 minutes. Stir in coconut and chocolate chips.
- Spray a bundt pan with cooking spray, or grease/ flour (or dust with cocoa) and pour batter into pan.
- Bake approximately 1 hour (check with toothpick at 50 min.).
- Let cool in pan for 15

- minutes. Then remove from pan and let it cool completely on a wire rack.
- To make glaze, combine sweetened condensed milk and chocolate chips in a small saucepan.
- Over medium-low heat, stir constantly until chocolate chips melt and mixture is smooth.
- Do not allow it to bubble.
- Remove from heat and stir in vanilla. Allow to cool for just a bit before glazing cake.
- Sprinkle the cake with coconut, nuts or just leave plain!

Submitted by: Sue Lally, Vacaville, CA (pop. 92,428)

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