Coconut Frosting

Ingredients

- 2 cups sweetened shredded coconut
- 2 cups butter, room temperature
- 2 cups powdered sugar, sifted
- ½ cup heavy cream
- ½ tsp coconut extract (optional)

Directions

Using a beater, cream the butter, until fluffy on high speed. If using, add the extract, Add the shredded coconut. Beat for another 2 minutes. Lower the speed to lowest setting and slowly pour in the powdered sugar. Slowly pour in the heavy cream. Beat again until the frosting is fluffy.

Easy Coconut Cake

Ingredients

- 1 box vanilla cake mix
- 1 – 12oz can of Sprite soda
- 1 tsp coconut extract

Directions

In a mixing bowl, beat all the ingredients together for 2 minutes on medium speed. Pour batter into a greased baking pan. Follow the instructions on the back of the box for baking times according to what size pan you are using. Allow cake to cool completely before icing.

Coconut Ice Cream

Ingredients

- 2 cups heavy whipping cream
- 1 cup coconut milk
- 1 cup shredded coconut flakes
- 14 oz sweetened condensed milk

Directions

Beat the heavy cream on high setting until soft ribbons begin to form. Lower the speed setting to medium and slowly pour in the sweetened condensed milk. Beat in the coconut milk and flakes. Pour the mixture into a freezer safe container and freeze at least four hours or overnight.