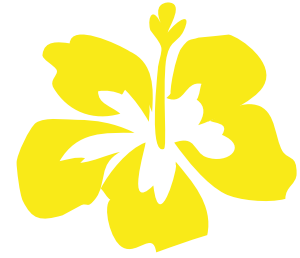


HAUPIA CAKE



Ingredients

Cake:

- 1 (18oz) box white cake mix
- 2/3 c. coconut milk
- 2/3 c. water
- 2 egg whites

Frosting

- 1/3 c. coconut milk
- 1 tbsp. unflavored gelatin
- 2 c. heavy cream
- 6 tbsp. sugar
- 1 tsp. lemon extract
- Shredded coconut (enough to spread over entire cake)

Filling:

- 1 c. sugar
- 1/2 tsp. salt
- 6 tbsp. cornstarch
- 1 c. water
- 4 c. coconut milk
- 2 tsp. vanilla

Directions

Preheat oven according to cake mix directions. Grease and flour two 8 or 9 inch round cake pans.

Make the cake using directions on box, but use coconut milk, water, and egg whites. Once cakes are finished, let them cool completely.

Prep frosting by softening gelatin in 1/3 c. coconut milk. Dissolve over hot water and let cool completely. In a bowl, whip the heavy cream, and then fold in the gelatin mixture, sugar, and lemon extract.

Now it's time to make the Haupia filling! In a small bowl, mix together the sugar, salt, cornstarch, and water. In a saucepan, heat the coconut milk until hot. Then, add the sugar mixture. Cook, stirring continuously, until the mixture thickens, and then remove from heat. Stir in the vanilla and let cool completely.

Spread a 1/2" layer of filling on top of one of the cakes. Place the second layer of cake on top.

Frost the entire cake with whipped cream and sprinkle with coconut. Refrigerate until ready to serve.