**Dutch Oven Coconut Cake – Troop 42503, Mercer Island**

Non-stick spray

16 oz container vanilla frosting

7 oz bag shredded coconut

Box white cake mix, plus oil, water, eggs, per cake directions

12 oz can CocoLopez cream of coconut

16 oz container sour cream

16 oz container cool whip

Line 12 inch Dutch oven with heavy duty aluminum foil. Spray with cooking spray.

Melt frosting by placing it in container with warm water. Once melted, pour into Dutch oven, spreading evenly over bottom. Thinly cover with half of the shredded coconut.

Mix cake mix batter in gallon size Ziplock bag – FIRST eggs, then oil & water, then dry mix. Mix well then pour into Dutch oven over frosting and coconut.

Bake using 6 coals under the oven, 18 coals lining the rim of the lid, 2 coals in middle of lid.

Check cake after 30 minutes but continue cooking if necessary until a toothpick inserted in middle of cake comes out clean. (Batter will bake but frosting and cocomut in the bottom will remain liquefied.)

When cake it done, use fork to make holes in top. Pour Coco Lopez over cake then return oven to coals but removed briquettes from lid. Allow Coco Lopez to sink in and dry on top.

In Ziplock bag, mix whipped topping and sour cream. Cover cake with topping mixture and sprinkle with remaining coconut (if desired.) Serve warm.