Coconut Cake

Ingredients:

1 (15.25 oz) box White Cake mix
Egg Whites, Oil & Water
1 (15 oz) can Cream of Coconut
Large container COOL WHIP, thawed
1 (16 oz) package sweetened flaked Coconut

Directions:

Prepare white cake mix with ingredients needed to make cake: egg whites, oil and water according to package directions for a 9" x 13" baking pan, adding ½ can of the cream and ½ package of shredded coconut flakes and bake.
Remove cake from oven, and while still hot, poke holes all over the top of cake using a large fork.
Add ¼ can of cream (making sure to stir it first) and pour over warm cake.
Evenly coat the whole cake and spread it around. It will soften and sink into the holes as you spread it over the warm cake.
Let cake cool completely then frost with COOL WHIP, thawed, remaining cream and shredded coconut flakes.
I think this cake tastes best after it has cooled for a few hours in the refrigerator.
Slice then serve.