

Pina Colada Pound Cake

1-16 OZ. CAN OF CREAM OF COCONUT
1 WHITE OR YELLOW CAKE MIX
3.4 OZ. INSTANT VANILLA
1/3 CUP COOKING OIL
4 BEATEN LARGE EGGS
1-8 OZ. CAN CRUSHED PINEAPPLE

Open Cream of coconut and pour into a bowl. Whisk well to combine liquid and coconut solids. Reserve 1/4 cup for glazing cake.

Mix cake mix, pudding, oil, eggs, pineapple, and cream of coconut (minus reserved 1/4 cup for glaze).

Pour in well-greased Bundt cake pan and bake at 325 degrees for 60 minutes.

Let cake cool before glazing.

For Glaze:

1 1/2 CUPS POWDERED SUGAR
1 TSP. VANILLA EXTRACT
RESERVED 1/4 CUP CREAM OF COCONUT

Mix powdered sugar, vanilla and reserved 1/4 cup of cream of coconut to form a glaze. Pour over top of cake. Enjoy!

Option: Can omit pudding if cake mix has pudding in mix.