

Lemon Glazed Coconut Cream Cheese Cake (Serves 48)

Preheat Oven to 350

Ingredients

Cake

1 box Duncan Heinz Butter Yellow Cake Mix
1 box Duncan Heinz Lemon Cake Mix
6 Large Eggs
2 Cups Water
1/3 Cup Vegetable Oil
Zest of 3 lemons (After zesting, juice these and save the juice for the glaze)

Filling

1 cup butter - softened
2 packages of cream cheese - softened
2-1/2 tsp of coconut extract
1 tsp vanilla
Two cups of powdered sugar (plus or minus to desired consistency & sweetness)

Icing (Make this right before you plan to spread it)

6 Tbs Margarine – Melted
4-1/2 Cups Powdered Sugar
Juice from the zested lemons (use to taste and desired consistency)

Directions

Cake

--Mix both boxes together as directed omitting the butter
--Mix in the lemon zest
--Bake on commercial sized cookie sheets @ 350, about 15-20 minutes till done
 -I line with parchment
 - If baking these at the same time, switch their oven positions after 10 minutes for even browning

Remove from oven and let cool for 10 minutes
Remove from pan to finish cooling

Filling

--Cream together the butter and cream cheese
--Add the coconut extract and vanilla extract
--Slowly add the powdered sugar (to taste and desired consistency)

--Return 1 cake to cookie sheet (I reline with parchment)
--Carefully spread filling evenly over the top – make sure to spread filling to the edges
--Top with the remaining cake sheet
--Top with parchment and use the bottom of the other cookie sheet to gently press the cakes together to even out the cake and the filling
--Cover and store in the refrigerator for a couple of hours

Icing – Don't make this until you are ready to spread it

--Mix together Margarine and Powdered Sugar
--Add Lemon Juice to taste and desired consistency

Carefully spread the icing evenly over the cake - Make sure to spread all the way to the edges

Refrigerate overnight

Cut into finger sized pieces – Makes about 48 servings