

## **SNICKERDOODLE COCONUT BUNDT CAKE**

- 1 package French Vanilla cake mix with required ingredients
- 1 package **TSG Snickerdoodle Sweet Cheese Ball Mix**
- 1 can premade cream cheese cake frosting
- 2 cups shredded coconut

1. Preheat oven to 325°. Prepare cake mix as directed on box. Grease and Flour-dust a deep bundt cake pan.
2. Pour half of cake mix batter into pan. Sprinkle TSG Snickerdoodle “FLAVOR” packet evenly on top of batter. With butter knife, swirl Snickerdoodle flavoring lightly into batter. Don't go crazy swirling!
3. Gently pour remaining cake batter on top. Place in oven & bake as directed with cake directions. Remove from oven, allow to rest in pan for 10 mins. Remove from pan & place on wire cooling rack. Spread cream cheese frosting on top of bundt cake & allow to fall naturally down sides of cake. Sprinkle coconut freely over top & sides of bundt cake. Finish by sprinkling TSG Snickerdoodle “COATING” on top of cake. Allow to cool completely before slicing and serving.

**Tip:** Any type of simple light colored cake mix can be used. We like the extra flavor of the French vanilla. Even if a knife inserted into the cake to test doneness, does not look perfectly cooked allowing to rest in the pan outside of the oven will finish the cooking process