

# Chocolate Mound Cake

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## Ingredients

### Cake

- Devils Food Cake or Fudge Cake Mix

### Coconut Filling

- 5 1/2 cups flaked coconut
- 1 14 oz can of sweetened condensed milk
- 1 1/2 cups confectioners sugar

### Chocolate Icing

- 1 stick butter
- 1 box confectioners sugar
- 7 tablespoons cocoa
- 1/4 cup milk
- 1 tsp vanilla

## Instructions

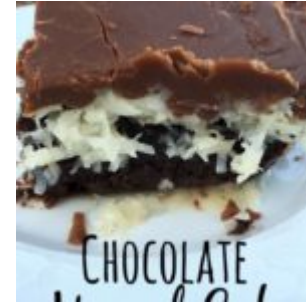
1. Prepare cake mix according to package directions in a 9 X 13 pan.

### To make the Coconut Filing

1. During last 5 minutes of baking combine coconut, confectioners sugar, sweetened condensed milk, and vanilla in a bowl and stir well.
2. When cake is done, remove from oven and allow to cool for 5 minutes.
3. Poke holes in cake with a fork.
4. Spoon coconut mixture over cake. The juice will seep into cake.

### To make the Chocolate Frosting

1. Melt butter in small sauce pan on med/low.
2. Add cocoa, confectioners sugar, and milk.



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3. Stir well until sugar melts and all ingredients are combined. I use a small whisk.
4. Once mixture reaches the constancy of hot fudge, remove from heat and add vanilla.
5. Pour over cake and allow to cool.
6. Cake tastes best after being refrigerated overnight.