

## Fruit Cocktail Cake



### Cake

- 1 package Yumee Yumee Cookies mix
- 1 cup granulated sugar
- 2 eggs
- 1 (15.25 ounce) can fruit cocktail in heavy syrup
- 1 teaspoon vanilla extract

### Topping

- 1/2 cup finely chopped pecans
- 1/4 cup packed brown sugar

### Coconut Sauce

- 3/4 cup packed brown sugar
- 1/2 cup butter
- 1/2 cup evaporated milk
- 1 1/2 cups sweetened flaked coconut

### Dairy Free Coconut Sauce

- 3/4 cup packed brown sugar
- 1/2 cup non-dairy margarine
- 1/2 cup rice milk
- 1/2 cup powdered sugar
- 1 1/2 cups sweetened flaked coconut

### Cream Cheese Frosting

- 1 (8 ounce) package cream cheese, softened
- 4 tablespoons butter, softened

1 teaspoon vanilla extract  
2 cups powdered sugar

Using the **Rolling Mix** suggestion, grease and flour 2 eight-inch round cake pans.

In a **medium bowl**, combine Yummee Yummee Cookies mix and sugar. Mix well and set aside.

In a **large bowl**, beat eggs. Add fruit cocktail and vanilla. Mix well. Add dry ingredients to liquid mixture. Mix until well blended. Pour batter into prepared pans.

In a **small bowl**, combine pecans and brown sugar. Sprinkle evenly over top of batter.

**Bake** at 350 degrees for 35 to 40 minutes, or until a toothpick inserted near the center of cake comes out clean.

**Cool** cake in pan for 10 minutes on a wire rack. Carefully run a table knife around the edge of pan to loosen cake. Remove cake from pan by inverting onto a plate. Place wire rack on bottom of cake and flip right side up. Continue cooling cake right side up. Bring cake to room temperature.

**To make Coconut Sauce.** In a medium saucepan, combine brown sugar, butter, and evaporated milk. Bring to a boil and cook for 2 minutes. Remove from heat and stir in coconut. Pour over baked and cooled cake.

**To make Dairy Free Coconut Sauce.** In a medium saucepan, combine brown sugar, non-dairy margarine, and rice milk. Bring to a boil and cook for 2 minutes. Remove from heat and stir in powdered sugar until well blended. Add coconut and mix well. Pour over baked and cooled cake. To make sauce thicker, refrigerate for 1 hour prior to use.

**To make Cream Cheese Frosting.** In a large bowl, beat cream cheese and butter until creamy. Add vanilla and mix well. Gradually add powdered sugar, mixing well until desired consistency is achieved. Pipe or spread over baked and cooled cakes.

**Serve** cakes plain or with Coconut Sauce, Cream Cheese Frosting, or whipped cream. For an extra special touch, pour Coconut Sauce over the cake. Pipe Cream Cheese Frosting into swirls on top of Coconut Sauce.

**Makes** two 8 inch rounds

**Cook's Note:** *Electric mixer required for cake and Cream Cheese Frosting.*