

## **UGLY DUCKLING CAKE**

From Nancy Sand

Note: I do not know the origin of the name of this cake. This is what it was called when I got the recipe long ago from someone else.

### **CAKE:**

#### **Ingredients**

1		Regular yellow cake mix
15 /16 oz	Can	Fruit Cocktail (Do not drain)
1	Cup	Flaked coconut
2		Eggs
1/2	Cup	Brown sugar

#### **Instructions:**

- Preheat oven to 325 degrees
- Mix the first four ingredients together at medium speed for 2 minutes
- Spread in 9x13 pan
- Sprinkle with 1/2 Cup brown sugar
- Bake 45 minutes

### **TOPPING (FOR CAKE AFTER IT IS BAKED):**

#### **Ingredients**

1/2	Cup	Butter
1/2	Cup	Sugar
1/2	Cup	Evaporated milk
1-1/3	Cup	Flaked coconut

#### **Instructions:**

- Boil together for 2 minutes
- Spread over hot cake
- Serve warm or cooled
- Also good served with Cool Whip