Coconut Snack Cake

1 1/2 cups flour

1 1/2 teaspoons baking powder

3/4 teaspoon salt

1 1/4 cups cream of coconut

1/2 cup milk

2 eggs

3 Tablespoons butter, melted

1 teaspoon vanilla

1/2 teaspoon coconut extract

3/4 cup shredded coconut, toasted

Cream Cheese Frosting

8 ounces cream cheese

1 cup powdered sugar

4 Tablespoons coconut extract

pinch salt

Whisk together flour, baking powder and salt.

Whisk together cream of coconut, milk, eggs, butter, vanilla & coconut extract.

Gently whisk wet ingredients into flour mixture.

Stir in 1/2 cup toasted coconut.

Pour batter into a greased 8" square pan fitted with a foil sling.

Bake 30-40 minutes.  Cool completely.

Lift cake out of pan using sling.

Process frosting ingredients in mixer until smooth.

Spread frosting evenly over cake and sprinkle with remaining coconut.