

## Orange-Coconut Angel Food Cake

### Ingredients:

- 1 (16 oz) package angel food cake mix
- 1 cup water
- 1/3 cup fresh orange juice
- 2 teaspoons orange extract, divided
- 1 small pkg French Vanilla FF/SF instant pudding
- 1 3/4 cups skim milk (or 1%)
- 1 Tbl grated orange rind
- 2 cup flaked sweetened coconut, divided
- 3 1/4 cups FF Cool Whip

### Directions:

1. Preheat oven to 375 degrees.
2. Prepare angel food cake batter according to the package directions, using 1 cup water and 1/3 cup orange juice instead of liquid called for in package directions. Fold 1 teaspoon orange extract into batter. Spoon into an ungreased 10-inch tube pan, spreading evenly. Break air pockets by cutting through batter with a knife. Bake 375 degrees until cake springs back when touched lightly in the center.
3. Remove cake from oven; invert pan, and let cake cool completely upside-down in pan. Loosen cake from sides of pan using a long narrow metal spatula; remove from pan. Slice cake horizontally into 4 equal layers using a serrated knife; set aside.
4. Prepare instant pudding mix according to package directions, using 1 3/4 cups skim milk instead of liquid called for on package directions. Stir in remaining 1 tsp orange extract and orange rind. Fold in 1 cup coconut and 3/4 cup whipped topping. Chill at least 15 minutes.
5. Place bottom cake layer on serving platter; spread with one-third of pudding mixture. Repeat procedure with remaining cake layers and pudding mixture, ending with top cake layer.
6. Spread remaining 2 1/2 cups whipped topping over top, sides and inside whole of cake; sprinkle with remaining 1-cup coconut. Store loosely covered in refrigerator.

16 Servings

4 WW Points (213 cal / .5 fat / .1 fiber)