# Lemon cake with fresh coconut buttercream

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## Ingredients

- 1 box of lemon cake mix

- Pulp from one young fresh coconut

- 2 sticks of softened unsalted butter

- pinch of salt

- 2 or 3 tbsp of soy milk

- 1 box of confectioners sugar

- 13x9 inch baking dish

- sliced kiwis and strawberries as a garnish

## Instructions

- Preheat oven to 350 degrees and follow the cake mix instructions.

- While the cake is baking, Puree the coconut with enough soy milk to create a fluffy texture. Drain off excess water.

- Cream softened butter with powdered sugar and salt until smooth and fluffy.

- Add young coconut.

- Continue to cream the butter adding more sugar until your preferred sweetness level is reached.
- When cake is cool ice the cake and top with layered sliced strawberries and kiwis.