

Coca-Nut Cake

1	pkg (16.5) TSG Apple Cake Mix	1/2	cup buttermilk
1/2	cup unsweetened cocoa powder	1	pkg Tropical Coconut Cheeseball Mix
1/2	cup toasted walnuts, chopped	1/4	cup unsweetened cocoa powder
3	eggs	8	oz reduced-fat cream cheese

1. Preheat oven to 350°. Grease the bottom of a n 8" square pan
2. In a large bowl, use a whisk to mix apple cake and cocoa until thoroughly blended. Stir in walnuts.
3. Whisk eggs in a medium-small bowl. Add buttermilk; whisk until blended.
4. Add egg mixture to cake mix; stir until blended. Pour into pan. Bake 40 minutes or until a toothpick inserted in center comes out clean.
5. Cool cake in pan 15 minutes. Loosen sides with a spatula, pulling up a bit of the bottom to loosen as well. Turn out onto a wire rack to cool completely.
6. For frosting, combine both packets of tropical coconut cheeseball mix with ¼ cup of cocoa and cream cheese. Mix until smooth.
7. Cut cooled cake into 9 squares. Frost each square individually.

Makes 9 servings