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LEMON COCONUT CAKE

8	Ounces Shredded Coconut
1	Lemon Cake Mix
1	Box Instant Lemon Pudding
4	Eggs
1/2	Cup Canned Coconut Cream
1/2	Cup Fresh Lemon Juice
1/4	Cup Oil
1/4	Cup Rum
	Powdered Sugar

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Generously grease a 10 inch tube pan and sprinkle the bottom with half the coconut.
3. Place remaining coconut on a baking sheet and toast until golden, stirring frequently, about 8 minutes.
4. Combine remaining ingredients, except powdered sugar, in a large bowl.
5. Using an electric mixer, beat at medium speed for 4 minutes.
6. Stir in toasted coconut.
7. Pour into prepared pan and bake 50 to 60 minutes.
8. Place pan on a rack and cool completely.
9. Remove from pan, invert onto serving plate and sprinkle liberally with powdered sugar.