



Piña Colada Cake

(Serves 6-8 people)

1 box Pillsbury Deluxe White Cake Mix

1 box Swiss Chalet White Chocolate Mousse
(Order Item #90026 at (1-800-34-Swiss) or order@scff.com.)

1 Quart Heavy Cream ½ Cup Tommy Bahama Golden Sun Rum

8 oz Crushed Pineapple-drained

½ Cup Toasted Coconut

Bake cake as directed in 2 - 9" x 12" rounds. Cool. Slice off rounded top level with baking pan and cut each cake into 2 layers (4 cake layers in total). Make Mousse according to the directions. After the mousse mixture is complete, slowly add heavy cream. Increase speed until mousse and heavy cream are incorporated. Continue whipping until stiff.

Assembly: Generously brush each layer of the cake with Tommy Bahama Golden Sun Rum. Spread the mousse mix evenly ¼" thick on the first layer. Sprinkle with some of the pineapple. Top with next cake layer and again, spread with mousse then pineapple. Continue with each layer. The layers of the cake and mousse should be the same height. Coat the sides and top with the mousse mix. Sprinkle toasted coconut over the finished cake.

To Serve: Cut into 8 pieces and serve at room temperature.