

COCONUT MILK CAKE

Two 9-Inch Round Cakes

Preheat oven to 350°

Have all ingredients at about 75°. Have ready:

1 ½ cups freshly grated coconut

Sift before measuring:

3 cups cake flour

Resift it with:

3 teaspoons double-acting baking powder

½ teaspoon salt

Sift:

1 ½ cups sugar

Cream well:

¾ cup butter

Add the sifted sugar gradually and continue creaming until these ingredients are very light. Beat in:

3 beaten egg yolks

Add the sifted flour mixture in 3 parts to the butter mixture, alternately with:

¾ cup coconut milk or milk

½ teaspoon vanilla

Stir the batter until smooth after each addition. Then add ¾ of a cups of the grated coconut. Whip until stiff, but not dry:

3 egg whites

Fold the egg whites gently into the batter. Bake in greased layer pans for about 25 minutes. To serve, fill between the layers with:

EGG

MILK

COCONUT

SALT

SUGAR

BUTTER

VANILLA

FLOUR