

350 - 35

PLANTATION COCONUT CAKE

2 $\frac{2}{3}$ C. SIFTED CAKE FLOUR.

1 $\frac{1}{2}$ C. SUGAR.

1 $\frac{1}{2}$ tsps. SALT

4 " B.P.

2 $\frac{1}{3}$ C. MAZOLA OIL

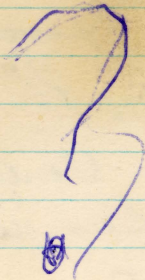
4 EGG YOLKS.

3 $\frac{1}{4}$ C. WATER.

2 tsps. VANILLA

$\frac{1}{4}$ tsp. C. of T.

4 CCG WHITES



Mix & sgt 1st & 2nd. Make a
mixture add in order - oil, yolks,
water, flavoring. Beat til smooth
Add C of T. to whites & Beat until
stiff Gently fold ~~the~~ 1st mixture
into whites ungreased 9" layer pans.

INVERT

2 whites with 1 C Karo syrup
 $\frac{1}{8}$ tsp salt. in abn bowl - Beat - COLD
1 tsp vanilla $1\frac{1}{2}$ C Coconut sprinkles