

COCONUT CREAM CAKE

$\frac{1}{2}$ C. SHORTENING
 $\frac{1}{2}$ C. MARGERING
2 C. SUGAR.
5 EGGS - ROOM. TEMP.
1 C. BUTTERMILK
1 tsp. BKG. SODA.
2. C. FLOUR
1 tsp. VANILLA
1 $\frac{2}{3}$ C. COCONUT

FROSTING

$\frac{1}{2}$ C. MARG.
8 OZ. CREAM CHEESE
1 lb. POWD. SUGAR
1 tsp. VANILLA
1 C. COCONUT
1 C. CHPD. NUTS

Cake Blend Shortening margarine & sugar 'till creamy.
Blend in yolks - add B.S. to buttermilk - Stir
Buttermilk & fl. acc. into egg mixture. Beat
egg whites until stiff. add vanilla - Fold in
Fold in coconut Bake 3-8 or 9" layer
Pans greased & floured 350 - 300.

Sprinkle some coconut.