

## FRESH COCONUT CAKE

1 <del>egg</del> c. egg whites	1 $\frac{1}{4}$ c. milk
1 c. soft butter	2 tsp. vanilla
1 c. sugar	$\frac{3}{4}$ c. sugar
3 c. sifted cake flour	1 c. finely-grated
4 tsp. baking powder	fresh coconut
1 tsp. salt	

Have the egg whites at room temperature. Grease and flour 3 9 in. round layer cake pans. CREAM-butter until fluffy. Add the 1 c. sugar gradually creaming after each addition. SIFT-flour, bkg. powder and salt together and add to creamed mixture alternating with milk and vanilla beating well after each addition. BEAT egg whites until

foamy. Gradually add the  $\frac{3}{4}$  c. sugar, beating well after each addition. Beat until stiff and glossy. Fold into first mixture. POUR batter into prepared pans and bake 25 to 30 min. or until tops spring back when touched lightly in the centre. Let cool in pans 5 min. then on racks. SPREAD lemon filling thickly between layers and ice outside of cake with FLUFFY WHITE ICING. sprinkle top and sides with fresh grated coconut.

LEMON FILLING AND FLUFFY WHITE ICING  
to be found under frostings