

Homemade Coconut Cake

created on 10/16/10 5:52 PM

1-2-3-4 egg Cake

(Coconut) recopied: 10/16/10 5:52 PM

3 Cups Cake Flour

4 egg yolks one at a time

2 Level Teaspoons baking powder

4 egg whites beaten stiff

¼ teaspoon salt

1 cup sweet milk

1 cup butter

1 teaspoon flavoring

2 cups sugar

Cream butter, add sugar and beat until fluffy. Add egg yolks one at a time and, then add milk, and flour mixture, small amount at a time. Add vanilla and at last add egg whites, beaten stiff, and turn into 3 greased pans, bake in oven (350°) 25 minutes.

Boil Frosting II

recopied: 10/16/10 5:52 PM

1-½ cups sugar

3 – eggs

½ - cups water

A few grains of salt

1-½ Teaspoon vinegar

1 – Teaspoon vanilla extract

Boil together sugar, water, and vinegar to 238° F (or until syrup spins long thread when dropped from tip of spoon). Beat egg whites stiff; gradually add syrup, beating constantly until frosting holds shape. Add salt and vanilla extract. Makes enough to fill and frost 2 – 9” cake layers.

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