

Coconut-Topped Cake



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
strawberry punch



Flaked coconut can be revived if it dries out—there's no reason to discard it. Place it in a small amount of milk and soak for

30 minutes. Drain well, then pat dry with paper towels before adding to a recipe.

SHOPPING LIST

- almond extract
- flaked coconut

ON HAND

- butter • sugar • flour • eggs
- baking powder • milk

INGREDIENTS

1/3 cup butter or margarine, softened

1/2 cup sugar

4 egg yolks

1/2 teaspoon almond extract

1 cup sifted all-purpose flour

1 1/2 teaspoons baking powder

1/2 cup milk

COCONUT TOPPING:

4 egg whites

1 cup sugar

1/2 teaspoon almond extract

1 cup flaked coconut

SERVES **15**

COOKIN' Express

- A funnel can make a clever egg separator. Gently break an egg into a funnel over a bowl. The white will pass through the funnel, but the yolk will be left behind.
- Be festive without decorating tools. Add food coloring to the frosting before adding the coconut in step 3.

Make Ahead

Divide the cake batter into two 8 x 8-inch foil pans. Add topping. Bake as recipe directs. Cool completely; wrap well. Freeze for up to 2 months.

1 Preheat oven to 325°F. Grease and flour a 9 x 13-inch baking pan. Cream butter and 1/2 cup sugar in a mixing bowl until light and fluffy. Beat in egg yolks and almond extract.



3 For topping, beat egg whites in another bowl until stiff peaks form. Gradually add 1 cup sugar, beating continually, until very stiff peaks form. Beat in almond extract. Fold in coconut.



DIAMOND VARIATION

Try coconut cupcakes! Spoon batter and topping into a greased 12-cup muffin pan. Bake for 20 to 25 minutes.



2 Mix flour and baking powder in a small bowl. Add to creamed mixture alternately with milk, mixing well after each addition. Pour into prepared pan.



4 Spoon topping evenly over batter. Bake for 30 minutes or until topping is light brown and toothpick inserted in center comes out clean. Cool slightly before slicing.