

(Watkins)  
Coconut Cake or Low Cake Layers

2c. sugar                      3 eggs, sep. (4 ~~in~~ <sup>in</sup> layers)  
1c. shortening              (1 ~~pkg.~~ <sup>cup</sup> coconut) <sup>or</sup> 2 <sup>11x14"</sup> <sup>rectangle</sup>  
3c. flour                      4 1/2 tsp baking powder <sup>3</sup>  
1 1/4 c. milk                    2 tsp flavoring <sup>8 1/4 x 12 1/4</sup>  
1/2 tsp salt

Cream shortening + sugar thoroughly.

Add the beaten egg yolks. Mix + sift the flour and baking powder <sup>+ salt</sup>. Add alternately with the milk to the creamed butter + sugar.

Add the flavoring + the coconut, lastly fold in the stiffly beaten egg whites. Bake in greased pan at 350°F for ~~40~~ <sup>18</sup> min. .18

Coconut Cake Frosting - mother

2c. sugar                      ~~Use~~ Use fresh grated  
1/2c. water                    or fresh frozen coconut.

Cook + stir to dissolve over med. heat until it spins a thread. Pour slowly <sup>while heating & mixing</sup> into 3 beaten egg whites. Add a few drops vanilla. Beat until light peaks form, not stiff. Mix in about 3/4c. coconut. Frost cake + then sprinkle another 3/4c. coconut over top + sides of cake.