

# COCONUT CAKE

## INGREDIENTS

1 CUP UNSALTED BUTTER  
1 3/4 CUPS SUGAR  
1 CUP SWEETENED CREAM OF COCONUT  
4 EGGS - SEPARATED  
1 TEASPOON VANILLA  
2 3/4 CUPS ALL PURPOSE FLOUR  
1 TEASPOON BAKING POWDER  
1/2 BAKING SODA  
1/2 TEASPOON KOSHER SALT  
1/2 CUP MILK  
1/2 CUP PLAIN YOGURT

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MUSINGS ON FOOD AND COOKING  
FROM A VERMONT KITCHEN

## DETAILS

350°  
45 MINUTES  
2 9" ROUND CAKE PANS  
BUTTERED AND FLOURED

## HERE'S HOW

- 1 CREAM TOGETHER BUTTER, SUGAR AND CREAM OF COCONUT UNTIL FLUFFY.
- 2 BEAT IN EGG YOLKS AND VANILLA.
- 3 USE WIRE WHISK TO COMBINE FLOUR, BAKING POWDER, BAKING SODA AND SALT IN MEDIUM BOWL.
- 4 WHIP EGG WHITES WITH PINCH OF SALT UNTIL STIFF PEAKS FORM.
- 5 COMBINE YOGURT AND MILK.
- 6 ADD FLOUR MIXTURE AND MILK MIXTURE ALTERNATELY, BY THIRDS, TO BUTTER MIXTURE. STIR TO COMBINE AFTER EACH ADDITION.
- 7 FOLD IN BEATEN EGG WHITES AND POUR BATTER INTO PREPARED PANS. BAKE UNTIL CAKE PULLS AWAY FROM SIDES OF PAN AND TOOTHPICK INSERTED INTO THE CENTER OF CAKE COMES OUT DRY.
- 8 COOL CAKE IN PANS FOR 10 MINUTES BEFORE TIPPING OUT ONTO RACK TO COOL COMPLETELY.