Feather Coconut Cake

Ralph Schueberg
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1 1/2 cups flour
7/8 cup sugar
4 teaspoons baking powder
4 tablespoons shortening
1 egg, beaten
1/2 cup milk
1/2 cup fresh grated coconut
1 teaspoon lemon extract

Preheat the oven to 375 degrees.

In a bowl, sift the flour, sugar and baking powder.

In another bowl, combine the melted shortening, egg and milk. Add the mixture to the dry ingredients. Mix well. Add the coconut and lemon. Pour the mixture into a greased loaf pan.

Bake for 45 minutes.

Per Serving (excluding unknown items): 1973 Calories; 62g Fat (28.1% calories from fat); 30g Protein; 327g Carbohydrate; 5g Dietary Fiber; 229mg Cholesterol; 2086mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 11 1/2 Fat; 12 Other Carbohydrates.