

# Coconut Maroon Cake

*Canadian Mennonite Cookbook - 1974*

*1/2 cup butter  
1/2 cup sugar  
2 egg yolks  
1 cup flour  
1 teaspoon baking powder  
3 teaspoons milk  
2 egg whites  
1/2 cup fine sugar  
1 cup shredded coconut*

Preheat the oven to 350 degrees.

In a bowl, mix the butter, sugar, egg yolks, flour, baking powder and milk.

In a bowl, whip the egg whites until stiff. Add the fine sugar and coconut.

Spread the flour batter into a baking pan.

Spread the egg white mixture over the batter.

Bake for 40 minutes until nicely browned.

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Per Serving (excluding unknown items): 1819 Calories; 104g Fat (50.9% calories from fat); 27g Protein; 198g Carbohydrate; 4g Dietary Fiber; 676mg Cholesterol; 1559mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 20 Fat; 7 Other Carbohydrates.