

Coconut Pound Cake

Mrs Donald B reidel

St Timothy's - Hale Schools - Raleigh, NC - 1976

*3 sticks butter, softened
3 cups sugar
6 eggs
1 can (13 ounce)
evaporated milk
1 tablespoon lemon
flavoring
3 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
1 can (3-1/2 ounce) coconut
flakes
1 1/2 cups powdered sugar,
sifted
juice of one large lemon*

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar. Add the eggs one at a time. Add the milk, lemon flavoring, flour, baking powder, salt and coconut flakes.

Pour the batter into a greased and floured tube pan.

Bake for one hour or until done.

In a bowl, mix together the sifted powdered sugar and lemon juice.

While the cake is still warm, frost it with the lemon icing.

Per Serving (excluding unknown items): 7962 Calories; 352g Fat (39.2% calories from fat); 99g Protein; 1129g Carbohydrate; 14g Dietary Fiber; 2091mg Cholesterol; 4722mg Sodium. Exchanges: 19 Grain(Starch); 5 Lean Meat; 2 1/2 Fruit; 2 Non-Fat Milk; 66 Fat; 52 1/2 Other Carbohydrates.