

Lazy Daisy Cake

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 eggs
1 teaspoon vanilla
1 cup sugar
1 cup sifted flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons butter
TOPPING
1/2 teaspoon vanilla
4 teaspoons melted butter
5 teaspoons brown sugar
2 teaspoons cream
2/3 cup coconut*

Preheat the oven to 350 degrees.

In a bowl, beat the eggs with the vanilla until thick and creamy. Gradually add the sugar.

In a bowl, sift together the flour, baking powder and salt. Add to the beaten eggs.

In a saucepan, heat the milk and butter to the boiling point. Add to the mixture.

Make the topping: In a bowl, stir together the vanilla, butter, brown sugar, cream and coconut.

Grease a cake pan.

Spread the batter in the baking pan. Sprinkle the topping over the batter.

Bake for 30 to 40 minutes.

Per Serving (excluding unknown items): 2044 Calories; 74g Fat (32.1% calories from fat); 31g Protein; 320g Carbohydrate; 8g Dietary Fiber; 553mg Cholesterol; 1635mg Sodium. Exchanges: 6 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 13 Fat; 14 1/2 Other Carbohydrates.