



Heirloom recipes: Shane's coconut cake

Ingredients

60g butter
1/2 cup sugar
1 1/4 cups flour
3 egg Yolks
Grated rind of 1 lemon
3 egg whites
1/2 cup castor sugar
1 tsp baking powder rounded
1/4 cup condensed milk (dissolved in 2 Tsp cold water and a little milk)
1 tsp vanilla essence
1 1/2 cups coconut

Method

1. Beat butter and sugar to creams and add egg yolks and rind.
2. Add lemon rind. Then add dissolved milk alternatively with flour, add baking powder and essence. Pour into baking pan.
3. To make the topping, beat three egg whites stiffly and add castor sugar and coconut. Spread on top of cake. Bake in moderate oven for 45 to 60 minutes.

