

Miss Etta's Coconut Cake

The recipe for "Miss Etta's Coconut Cake" was first published in the Key West Woman's Club cookbook of 1949, but other versions, with slight variations, followed. Below is the latest, printed in the Philadelphia *Daily News* on February 21, 1957:

MISS ETTA'S COCONUT CAKE

2 cups sifted cake flour
2 teaspoons baking powder
 $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter
1 cup sugar
2 whole eggs
2 egg yolks
 $\frac{3}{4}$ cup milk
1 teaspoon vanilla

Sift together flour and baking powder. Cream butter until fluffy. Add sugar gradually, continuing to cream. Add eggs and egg yolks, beating in one at a time. Add dry ingredients alternately with milk. Add vanilla and blend.

Turn batter into three 9-inch layer pans, greased and floured or lined with paper. Bake in a moderate oven (350 degrees) for about 25 minutes.

COCONUT FILLING AND FROSTING

2 fresh coconuts
1 cup boiling water
 $\frac{1}{2}$ teaspoon vinegar
2 cups sugar
4 egg whites
20 marshmallows cut in pieces

Remove coconuts from shells, cut off brown skin and grate. Bring water and vinegar to a boil. Add sugar and stir until dissolved. Boil until syrup spins a long thread (240 degrees on candy thermometer). Meanwhile, beat egg whites stiff.

Pour syrup slowly over egg whites, adding marshmallows from time to time. Continue to beat. When cool and of consistency to spread, spread on each layer and sprinkle heavily with coconut. (Miss Etta uses toothpicks to hold cake layers together. This recipe makes a very high frosting.) Frost top and sides of cake and sprinkle heavily with coconut.