

# COCONUT-TOP SPICE CAKE

MOM

1/2 CUP SHORTENING	1 TEASPOON BAKING POWDER
1-1/2 CUP SUGAR	1 TEASPOON SODA
1/2 TEASPOON VANILLA	2 TEASPOONS NUTMEG
3 BEATEN EGGS	1/4 TEASPOON SALT
2 CUPS SIFTED ENRICHED FLOUR	1 CUP BUTTERMILK

CREAM BUTTER OR SHORTENING TOGETHER: GRADUALLY ADD SUGAR, CREAMING TILL LIGHT. ADD VANILLA. ADD EGGS: BEAT TILL LIGHT AND FLUFFY. SIFT TOGETHER DRY INGREDIENTS: ADD TO CREAMED MIXTURE ALTERNATELY WITH BUTTERMILK.

1/2 BUTTER MELTED	1/2 CUP BROWN SUGAR
2/3 CUP LIGHT KARO	1-1/2 CUP COCONUT

COMBINE FIRST THREE INGREDIENTS AND COOK OVER MEDIUM HEAT UNTIL WELL BLENDED. REMOVE AND POUR INTO 13x9x2 INCH PAN. TOP WITH COCONUT. POUR SPICE CAKE ON TOP AND BAKE IN 350° OVEN FOR 40 MINUTES OR UNTIL DONE. SERVE WARM WITH WHIPPED CREAM ON TOP