



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## Triple Decker Coconut Cake

Preheat oven 350°F

Grease and flour 3 - 8" round cake pans

5 eggs, separated  
1 cup butter, softened  
1  $\frac{3}{4}$  cups sugar  
2 teaspoons vanilla  
2 cups all purpose flour  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon baking soda  
1 tablespoon white vinegar  
1 cup milk  
1 cup flaked coconut

Mix vinegar and milk together and set aside.

Beat egg whites until stiff then set aside.

Cream butter and sugar until light then add yolks and vanilla - beat well.

Sift flour with salt.

Mix baking soda into soured milk. Working in thirds, alternating dry ingredients with soured milk until well blended.

Fold in coconut.

Fold in egg whites.

Divide batter between pans

Bake for 30 minutes or until cake tester comes out of cake cleanly.

Cool on a cooling rack for ten minutes then remove cakes from pans.

Return cakes to cooling rack and cool completely before filling and frosting.

**THE LOVE:** Take you time when folding in the egg whites. You want to leave as much air as possible.