

Emily Dickinson's Coconut Cake

Preheat oven to 325 - Bake for 55-60 minutes

Grease and flour a 9" loaf or 9" diameter tube/bundt pan.



1 cup grated fresh coconut
(or use unsweetened dessicated coconut and add a little hot water to rehydrate)
2 cups flour
1 1/2 teaspoonful baking powder
1 cup sugar
1/2 cup softened butter
1/2 cup milk (or sour cream or plain yogurt)
2 eggs

Sift dry ingredients into a bowl.

Beat sugar and butter well. Add eggs one at a time and beat well after each. Add milk/sour cream alternately with dry ingredients beating well after each addition.

Fold into baking pan.

Bake as directed until toothpick comes out clean. Top will be lightly browned and have a crack round it, as with a pound cake.

This cake is quite heavy, but very moist and not too sweet.

