

Fresh Coconut Cake

2 1/4 cups cake flour
1 1/2 cups sugar
3/4 cup shortening
3/4 cup milk
3 eggs
*2 1/2 teaspoons double-
acting baking powder*
1 teaspoon salt
*1 teaspoon vanilla
extract*

Custard Filling (below)
*meat from 1 medium
coconut, shredded
(3 to 4 cups; to extract
meat, see page 305)*
*Snow Peak Frosting
(page 401)*
*candied orange slices for
garnish*

1. Preheat oven to 375°F. Grease and flour two 9-inch round cake pans.
2. In large bowl with mixer at low speed, beat first 8 ingredients until well mixed, constantly scraping bowl. Beat at medium speed 5 minutes, occasionally scraping bowl.
3. Pour into pans; bake 25 to 30 minutes until toothpick inserted in center of cakes comes out clean. Cool in pans on wire racks 10 minutes; remove from pans and cool completely on racks.
4. Meanwhile, prepare Custard Filling. Stir 1 cup shredded coconut into chilled Custard Filling. Prepare Snow Peak Frosting.
5. With sharp knife, cut each cake horizontally in half. Place first layer on cake plate, cut side up; spread cake with 1/3 of filling. Repeat layering, ending with a cake layer, top side up.
6. Frost side and top of cake with frosting. Sprinkle side and top of cake with about 2 cups shredded coconut. Garnish top with candied orange slices. Refrigerate until serving time.

CUSTARD FILLING: In heavy, 2-quart saucepan with wire whisk, mix well *4 egg yolks, 2 cups milk, 1/2 cup sugar, 1/3 cup cornstarch* and *3 tablespoons orange-flavor liqueur* until well blended; then, over medium heat, cook, stirring constantly, until mixture thickens, about 10 minutes. Cover custard surface with waxed paper; refrigerate until well chilled, about 1 1/2 hours.