
COCONUT CREAM CAKE

Preheat oven to 300 degrees

- 1/2 cup of peanut oil
- 1/2 cup of melted butter
- 2 cups of KURLU
- 5 large eggs, separated
- 1 teaspoon baking soda
- 1 cup of buttermilk
- 2 cups of flour
- 2/3 cup of flaked coconut

Beat oil, butter and KURLU together. Add egg yolks and beat well. Stir baking soda into buttermilk and add alternately with flour, beating well after each addition. Beat in coconut.

Beat egg whites until stiff. Fold into batter. Pour batter into three greased 8-in cake pans and bake for 30 minutes. If you use a 13x9-in baking pan bake for 40-45 minutes. Then let cool.

FROSTING

- 1/2 cup of butter, softened
- 8 ounces of cream cheese, softened
- 4 cups of KURLU
- 1 tablespoon of vanilla extract
- 1 cup of flaked coconut

Place butter, cream cheese, KURLU, vanilla, coconut in a bowl and beat well. Spread over cooled cake.

Serves about 16