



FRANKO'S FAVORITES

COCONUT CREAM CAKE

Beat 1 cup softened butter in lg. bowl at medium speed of an electric mixer, gradually adding 2 cups sugar, beating well. Add 3 eggs, one at a time, beating after each addition. Combine 3 cups all-purpose flour with 2 tsp. baking powder and add to creamed mixture alternately with 1 cup milk, beginning and ending with flour mixture. Stir in 1 tsp. vanilla extract, 1 tsp. lemon extract, and ½ tsp. butter flavoring. Pour batter in 3 greased and floured 9-in. round cake pans. Bake at 350 degrees for 25 to 30 min. or test with toothpick. Cool in pans on wire rack for 10 minutes, remove from pans and let cakes cool completely. Combine ½ cup water with 1 Tbsp. sugar in small saucepan and bring to a boil. Reduce heat and simmer 3 minutes. Drizzle sugar mixture over cake layers. Stack layers, spreading about 1 cup frosting between layers and sprinkling ½ cup grated coconut on frosting between layers. Spread top and sides with remaining frosting and sprinkle with remaining coconut. Store in frig.

Coconut Frosting: In medium bowl combine 2 cups whipping cream, ½ cup sugar, 1 tsp. vanilla, 1 tsp. lemon extract, 2 drops butter flavoring and beat at medium speed until soft peaks form. Yield: 4 cups.