

COCONUT MERINGUE CAKE



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125 g margarine
2 teaspoon baking powder
100 ml milk
125 ml ($\frac{1}{2}$ cup) sugar
1 cup coconut
3 eggs (separated)
 $\frac{1}{2}$ cup sugar
1 teaspoon vanilla essence
1 cup flour

Preheat oven to 160°C. Cream margarine and $\frac{1}{2}$ cup sugar. Add egg yolks and vanilla essence. Sift flour and baking powder. Add flour and milk bit by bit to egg mixture. Pour mixture into pan. Beat egg whites until points form, add $\frac{1}{2}$ cup sugar then fold in coconut. Put coconut mixture on top of dough. Bake for \pm 50 – 60 minutes.

Recipe and Photo: Anne Jackson Majoor