



Oma's Recipes for Coconut Cake

1. Recipe for Coconut Cake

Ingredients:

- $\frac{2}{3}$ cup butter
- $\frac{1}{2}$ cup granulated sugar
- 4 egg, separated
- $2\frac{1}{2}$ cups all-purpose flour
- 2 tsp baking powder
- approx. 1 cup apricot jam
- $1\frac{1}{3}$ cups granulated sugar
- 3 cups grated coconut

Instructions:

1. Preheat oven to 375° F.
2. Cream butter and $\frac{1}{2}$ cup sugar in mixing bowl. Add 4 egg yolks. Combine flour and baking powder. Add flour mixture to bowl and mix thoroughly.
3. Spread dough onto greased baking sheet.
4. Brush apricot jam over dough.
5. Whip 4 egg whites. Add $1\frac{1}{3}$ cups sugar and whip until sugar is dissolved. Take some mixture and rub between your fingers. Should not feel gritty. Add coconut.
6. Spread coconut mixture over jam.
7. Bake about 30 minutes or until nicely browned.
8. Cool before serving.

2. Another Coconut Cake Recipe

Ingredients:

- 1 cup minus 2 Tbsp butter
- 1 cup granulated sugar
- 3 tsp vanilla sugar, divided

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- 6 eggs
- 1 lemon, zested
- 2½ cups all-purpose flour
- 2 Tbsp cornstarch
- 2 tsp baking powder
- 2½ cups grated coconut

Instructions:

1. Preheat oven to 400° F.
2. Cream butter, 1 cup sugar, and 1½ tsp vanilla sugar in mixing bowl. Add eggs one, mixing well after each one.
3. Add lemon zest.
4. Mix together flour, cornstarch, and baking powder. Add to mixing bowl and stir until well mixed.
5. Spread dough onto greased baking sheet.
6. Sprinkle coconut over top. Sprinkle 1½ tsp vanilla sugar over top.
7. Bake for 25 - 30 minutes, or until golden-brown.
8. Let cool slightly before cutting into bars, 1½ " X 3". Makes about 25 pieces.