



Whipped Cream Coconut Cake

4 oz. butter; rind of one-half orange (grated); 3 eggs; 1 small cup milk; 1 large cup flour; 1/2 cup cornstarch; 3 level teaspoons Magic Baking Powder; flavorings (vanilla and rose); 3/4 pint cream; 1 small fresh cocoanut (grated.).

Cream butter, adding grated rind of orange; then the sugar, working well in; then the well beaten yolks of eggs, and milk. Sift together the flour, baking powder and cornstarch and stir in gradually, then the well beaten whites of eggs, and lastly one teaspoon each of vanilla and rose flavorings. Bake in well buttered jelly tins in quick oven. When baked turn out and allow to cool.

Whip cream stiff, adding three tablespoons confectioners sugar and one-half teaspoon each vanilla and rose flavoring.

Cover top and side of each layer with the whipped cream and sprinkle over the grated cocoanut. If unable to obtain fresh cocoanut use Baker's canned cocoanut.

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