

Coconut Cake

- 1 Cup Oleo
- 2 ~~eggs~~ Sugar
- 2 eggs
- 1 tsp. vanilla
- 1 Cup buttermilk
- 1 tsp. baking Soda
- 3 cups flour
- $\frac{1}{2}$ tsp. salt

1. Cream Oleo. Gradually add sugars while beating. Beat until light. Add eggs one at a time beating well after each addition. Add vanilla. Beat until light and fluffy.

2. Combine buttermilk and Soda. Mix well. Add to creamed mixture alternately with flour and salt mix well.

3. Bake in well greased and floured pans at 350° for 30 - 40 min.

Topping

Pour 1 can Eagle Brand milk over warm cake in which holes have been punched. When cool pour on 1 can Cream of Coconut then sprinkle with coconut.