



COCONUT MACARON CAKE

Carolyn Davis Gray
Elva Bonner Davis

5 eggs (beaten)	½ tsp salt
2 cups sugar	1 tsp coconut extract or vanilla
1 cup Oil	Icing: 1 cup sugar
3 cups coconut	½ cup water
2 cups flour	¼ cup butter
½ tsp Baking Powder	

Mix cake and bake in tube pan for 1 hour at 350° Icing: Bring to boil for 1 minute and pour over cake in pan.

Note: This was given to Mother by Amy Marcus.

COCONUT POUND CAKE

Marilyn Bonner Ward

2 cups sugar	1 ½ c coconut
1 cup oil	1 tsp vanilla
5 eggs	1 tsp coconut flavoring
2 cup self rising flour	½ c sweet milk

Mix together sugar, oil, and eggs (one at a time and beat well). Add remaining ingredients and mix well. Bake in (pam sprayed) tube pan at 350° for 40 to 50 minutes.

Icing

½ c sugar	¼ c margarine
¼ c water	1 tsp coconut flavoring

Bring all ingredients to a boil for one to two minutes. Pour over cake in pan while cake is still hot. Cool completely before serving.

