

COCONUT POUND CAKE

Marilyn Bonner Ward

2 cups sugar

1 cup oil

5 eggs

2 cup self rising flour

1 ½ c coconut

1 tsp vanilla

1 tsp coconut flavoring

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 water

¼ c margarine

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.

