

Hot Milk Cake

2 eggs
1 cup sugar
1 cup flour
¼ teaspoon salt
1 teaspoon baking powder
¾ teaspoon of lemon extract
½ cup boiling milk
1 teaspoon butter

Beat eggs. Add sugar gradually. Sift flour. Measure and sift with baking powder and salt. Fold into beaten eggs and sugar mixture. If using electric mixer, keep at low speed. Add lemon.

Heat milk and butter to boiling point. Add last, beating into mixture quickly.

Turn into greased and floured 8 by 8 inch pan. Bake at 350 degrees for 40 minutes. When baked, remove from oven and let rest in pan just a minute or two. Turn out on cooling rack. Then turn cake over so that it is right side up. Spread warm cake with broiled coconut icing. (See below)

Broiled Coconut Icing

4 Tablespoons Butter
½ cup brown sugar, firmly packed
2 Tablespoons of milk
1 cup shredded coconut.

Combine butter, brown sugar and milk in saucepan. Bring to a boil. Remove from heat. Add coconut. Turn over warm cake. Broil slowly until golden brown. This takes 2 or 3 minutes. If you prefer, leave cake in pan while frosting.