

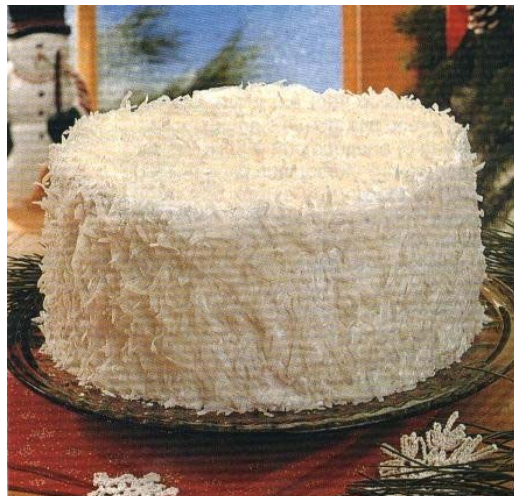
## Snowflake Cake

One of the best coconut cakes I ever ate. The nuts add to the flavor and the frosting is so white and light. You have no fat in this frosting except for the coconut. You can make the frosting without coconut and use it for other cakes.

2 eggs plus 4 egg yolks  
1-1/2 cups sugar  
1 cup milk  
1/2 cup butter  
2-1/2 cups all-purpose flour  
1 Tb. baking powder  
1 tsp. vanilla extract  
1/2 cup chopped nuts, optional

### FROSTING:

1-3/4 cups sugar  
1/2 cup water  
4 egg whites  
1/2 tsp. cream of tartar  
1 tsp. vanilla extract  
2 cups flaked coconut



In a mixing bowl, beat eggs, yolks and sugar until light and fluffy, about 5 minutes. In a saucepan, heat milk and butter until butter melts. Combine flour and baking powder; add to egg mixture alternately with milk mixture. Beat only until mixed as over-beating causes cake to be dry. Add vanilla. Fold in nuts if desired. Pour into three greased 8 or 9-inch round baking pans. Bake at 350 degrees for 15 - 18 minutes or until cakes test done. Cool in pans 10 minutes before removing to a wire rack to cool completely.

Note: Use wax paper inside each baking pan if you want to assure the cakes will remove easily.

FROSTING: In a saucepan, bring sugar and water to a boil. Boil 3 - 4 minutes or until a candy thermometer reads 242 degrees (firm-ball stage). Meanwhile, beat egg whites and cream of tartar in a mixing bowl until foamy. Slowly pour in hot sugar mixture and continue to beat on high for 6 - 8 minutes or until stiff peaks form. Add vanilla. Frost the tops of two cake layers and sprinkle with coconut; stack on a cake plate with plain layer on top. Frost sides and top of cake; sprinkle with coconut. Refrigerate for several hours.

Yield: 12-16 servings.