

## Coconut Strawberry Torte

With these instructions, you can make a beautiful dessert.

1/2 cup butter  
1-1/2 cups sugar  
3 eggs  
2-1/4 cups cake or all-purpose flour  
2-1/4 tsp. baking powder  
1/4 tsp. salt  
1/2 cup sour cream  
3/4 tsp. baking soda  
1/2 cup milk  
1-1/2 tsp. vanilla

### WHITE FROSTING ( 3 layer recipe)

1 pint strawberries, thinly sliced  
1 cup flaked coconut  
strawberries for garnish



Preheat oven to 350 degrees.

In large mixing bowl, with electric mixer on medium speed, cream butter with sugar until fluffy.

Add eggs, one at a time, beating well after each addition.

Sift together flour, baking powder and salt.

In a small bowl, mix sour cream and baking soda.

Add sour cream mixture to butter mixture, mixing on low speed until blended.

Add 1/2 the flour mixture, beating on low speed and scraping sides of bowl with rubber spatula.

Add milk, vanilla and remaining dry ingredients, beating on low speed and scraping bowl.

Grease and flour two 8-inch round cake pans. Divide batter evenly between pans.

Bake for 30 minutes or until cake tester inserted in center comes out clean.

Cool cakes on wire racks about 10 to 15 minutes. Remove from pans; cool completely.

Prepare WHITE FROSTING as directed in Jacqueline's Cookbook.

Slice each cake in half horizontally. With a knife or spatula, spread a thin layer of white frosting on one cake layer. Arrange 1/3 of the sliced strawberries on top of the frosting. Repeat with second and third layers, placing one layer on top of the other. Top with remaining cake. Spread frosting evenly on the sides and top of cake. Pat sides of the cake with coconut. Garnish the top with strawberries.

Yield: 12 - 16 servings.