Coconut Cake

Ingredients

3 cups all-purpose flour

1.5 cups softened butter or margarine

2 cups sugar

5 eggs at room temperature

1.5 teaspoon vanilla extract

1 teaspoon baking powder

0.5 teaspoon baking soda

0.5 teaspoon salt

1 cup milk

2 cups desiccated coconut

1. Preheat oven at 350 degrees F/ 175 degrees C. Grease and line your baking tray.
2. In a bowl, cream the butter and sugar on medium to high speed for about 3-5 minutes until light yellow and fluffy.
3. Crack the eggs into a small bowl. While still mixing, add the eggs one at a time, being sure to scrape down the sides of the bowl for an even batter.
4. Add vanilla extract.
5. In a separate bowl, sift together the flour, baking powder, baking soda and salt. With the mixer on low speed, alternately add the milk and the flour mixture, beginning and ending with the dry ingredients.
6. Fold in the desiccated coconut.
7. Pour into a greased and lined baking tray and sprinkle with more coconut. Bake for 45-55 minutes until a toothpick comes out clean.
8. Serve with warm or cool drink