



Ingredients

4.5oz (125g) caster sugar

4oz (100g) soft margarine

2 medium size eggs (beaten with 1tbsp vanilla essence)

4oz (100g) McDougalls sponge flour

2oz desiccated coconut

Icing

Mix enough Icing sugar and milk together to make a firm mixture.

To colour: put the end of a cocktail stick in strawberry jam and see the colour of icing turn a gentle pink.

2 x 6" prepared cake tins.
(Grease and flour)

Lt-Col Melvin Fincham's Coconut Cake



Method

1. Heat the oven to Gas 4/Electric 180/
Fan 160
2. Cream the sugar and margarine together until light and fluffy.
3. In a separate bowl mix together eggs and vanilla essence.
4. Gradually add liquid to flour, alternating eggs and flour continuously.
5. Finally add the desiccated coconut.
6. Pour mixture into prepared tins and level the surface.



7. Bake for approximately 20 minutes or until risen and firm to the touch.
 8. Take out of the oven and cool on wire trays before taking the cakes out of the tins.
 9. Once the cakes are completely cool, sandwich together with strawberry jam.
 10. Ice the top with the 'pink' icing and scatter a further amount of desiccated coconut on top.
- End note : I usually double the mixture and use 9" cake tins. If you do this add the 2nd tbsp with cold water (NOT vanilla essence).

