

Lemon Coconut Mini Cakes:

1 cup shredded coconut
2 tablespoon milk
 $\frac{3}{4}$ cup butter
1 $\frac{3}{4}$ cups minus 1 tablespoon sugar
2 $\frac{3}{4}$ flour
 $\frac{1}{2}$ teaspoon salt
2 $\frac{1}{2}$ teaspoons baking powder
1 cup plus 2 tablespoon water
1 teaspoon lemon extract
4 egg whites stiffly beaten

Soak coconut in milk.

Cream the butter and sugar until light and fluffy.

Mix and sift flour, salt and baking powder together.

To creamed mixture, add dry ingredients alternately with water, mixing thoroughly after each addition.

Add lemon extract and coconut-milk mixture. Mix very well.

With rubber spatula, gently fold beaten egg whites into batter.

Pour into greased and floured mini muffin tins.

Bake at 375° for 10 -12 minutes or until done.

(This recipe was adapted from a two layer cake recipe, so watch the cooking time and adjust accordingly.)

Lemon Frosting:

4 tablespoon lemon juice
Grated rind of 1 lemon
2 egg yolks
4 $\frac{1}{2}$ cups powdered sugar

Combine lemon juice and rind with egg yolks.

Gradually add powdered sugar.

Beat until spreading consistency. Refrigerate.