

Vanuatu Coconut Cake

1 cup unsweetened coconut

¼ cup water

½ teaspoon vanilla

¼ cup margarine or butter

½ cup sugar

½ cup flour

2 eggs

1 teaspoon baking powder

¼ teaspoon salt

1. In a small bowl, combine coconut, water and vanilla. Set aside.
2. Pre-heat oven to 350 degrees F.
3. In a medium bowl, beat margarine or butter. Beat in sugar and eggs.
4. Add flour, baking powder, salt and coconut mixture. Mix.
5. Pour into a greased 8-inch round cake pan and bake for 25 minutes or until set and beginning to brown.

Note: Nancy from the WICC office tested this recipe. Thank you Nancy! It also works well with butter.