# Graham Cracker Cake

## Ingredients

### *Cake*

- 1/3 cup shortening
- 1 cup sugar
- 2 eggs
- 1 cup milk
- 1 cup flour
- 2 tsp baking powder
- 1/2 cup coconut
- 1 cup graham cracker crumbs
- 1 tsp vanilla
- 1 cup chopped nut meats (optional)

### *Custard Filling*

- 1 cup hot milk
- 1 Tbsp butter
- 2 Tbsp flour
- 2 Tbsp sugar
- 1 beaten egg
- Pinch of salt
- 1/4 tsp vanilla

## Instructions

### *Cake*

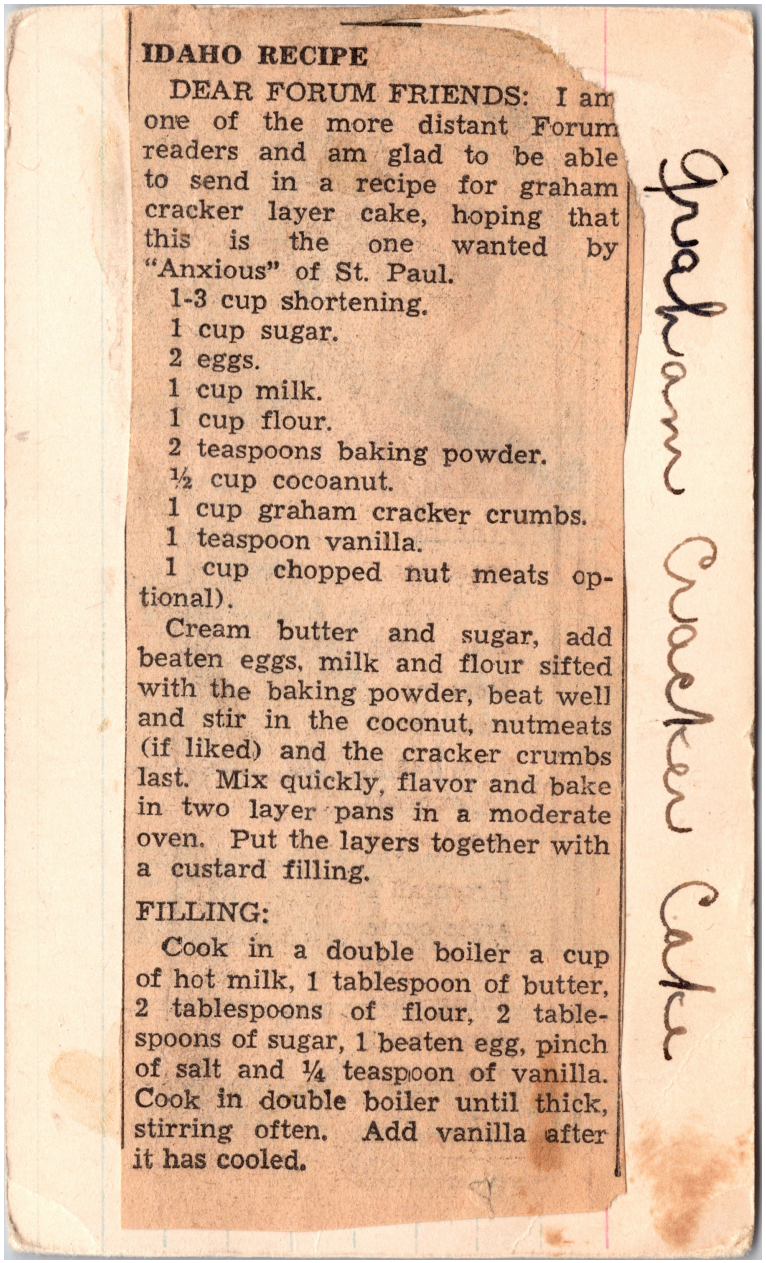
1. Cream shortening and sugar together.
2. Add beaten eggs, milk, and flour sifted together with the baking powder; beat well.
3. Stir in the coconut, nut meats (if liked), and the graham cracker crumbs last.
4. Mix quickly, add vanilla to flavor.
5. Bake in two layer pans in a moderate oven.

### *Custard Filling*

1. Combine hot milk, butter, flour, sugar, beaten egg, and pinch of salt in a double boiler.
2. Cook over double boiler, stirring often, until thick.
3. Remove from heat and add vanilla after it has cooled.

### *Assembly*

1. Put the two cake layers together with the custard filling between them.



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**IDAHO RECIPE**

DEAR FORUM FRIENDS: I am one of the more distant Forum readers and am glad to be able to send in a recipe for graham cracker layer cake, hoping that this is the one wanted by "Anxious" of St. Paul.

1-3 cup shortening.
1 cup sugar.
2 eggs.
1 cup milk.
1 cup flour.
2 teaspoons baking powder.
½ cup cocoanut.
1 cup graham cracker crumbs.
1 teaspoon vanilla.
1 cup chopped nut meats optional).

Cream butter and sugar, add beaten eggs, milk and flour sifted with the baking powder, beat well and stir in the coconut, nutmeats (if liked) and the cracker crumbs last. Mix quickly, flavor and bake in two layer pans in a moderate oven. Put the layers together with a custard filling.

FILLING:

Cook in a double boiler a cup of hot milk, 1 tablespoon of butter, 2 tablespoons of flour, 2 tablespoons of sugar, 1 beaten egg, pinch of salt and ¼ teaspoon of vanilla. Cook in double boiler until thick, stirring often. Add vanilla after it has cooled.

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