

Lazy Daisy Cake

Edna Molden

Ingredients

- 4 eggs
- 2 cups sugar
- 2 cups flour, sifted with:
- 2 tsp baking powder
- 1/2 tsp salt
- 1 tsp vanilla
- 2 Tbsp butter or shortening
- 1 cup sweet milk

Topping

- 6 Tbsp butter
- 10 Tbsp brown sugar
- 4 Tbsp cream
- 2 cups coconut

Instructions

1. Beat 4 eggs all together.
2. Add 2 cups sugar to eggs; beat well.
3. Sift together flour, baking powder, and salt; add to egg mixture.
4. Add vanilla. Beat very good.
5. Heat the milk with butter; do not boil. Pour over cake batter and stir until smooth.
6. Bake cake.

Topping

1. While you are mixing your cake, prepare the frosting: set on top of oven so it will melt, and stir once in a while during the time your cake is baking.
2. When cake is baked, combine butter, brown sugar, cream, and coconut; pour over cake.
3. Put under oven broiler and brown.
4. While the frosting is browning, watch very closely as it only takes a few seconds and burns very easily.

Note: This makes a very large cake; some times I take just half the amount.

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2 cups of Flour sifted with

2 teaspoons Baking Powder.

$\frac{1}{2}$ teaspoon salt.

1 teaspoon Vanilla.

Beat very good.

2 table spoons. of butter or shorting.

1 cup sweet milk.

Heat the milk with butter in do not boil and pour over cake batter and stir till smooth.

When baked. Pour over.

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