



RECIPE NAME: Lazy Daisy Cake

FROM THE KITCHEN OF: Kaylie Schelinske '20

INGREDIENTS:

- 2 eggs
- 1 cup sugar
- 1/2 cup milk, heated
- 2 tablespoons of butter
- 1 teaspoon vanilla
- 1 cup sifted flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- Topping:**
- 1/3 cup melted butter
- 3/4 cup brown sugar
- 3 tablespoons light cream
- 1 cup shredded coconut

INSTRUCTIONS:

Beat eggs well, add sugar gradually. Add milk and butter which have been heated together. Add vanilla. Sift dry ingredients and combine to all. Bake in buttered pan (8 inch square) for 35 minutes at 350°.

Topping:

Melt butter. Mix in all ingredients. Spread over warm cake. Please under broiler until golden brown.

NOTE: This was my Great-Grandma's famous recipe she always made. It's my little piece of her.

