

Blizzard of '77 Cake

Ingredients

- 2 1/2 cups sugar
- 1 cup Crisco
- 1/2 cup butter
- 5 large eggs room temperature
- 1 tsp vanilla
- 1 tsp almond flavoring
- 3 cups all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1 cup whole milk
- 1 lb flaked coconut

Instructions

1. Create sugar and shortenings well, add eggs one at a time, beating well after each addition/
2. Add dry ingredients and milk and flavorings alternately, beating well after each addition.
3. Fold in coconut.
4. Pour batter into a greased and floured 1" tube pan and bake for 1 1/2 hours in 300° oven
5. Frost with any white frosting. Serve plain or cover with more coconut flakes