

## Coconut Condensed Milk Pd. Cake

**1 LB SALTED BUTTER, SOFTENED**  
**2 CUPS GRANULATED SUGAR**  
**8 EGGS, SEPARATED**  
**3 1/2 CUPS WHITE LILY ALL-PURPOSE FLOUR**  
**1-14 OZ CAN SWEETENED CONDENSED MILK**  
**12 CUP BUNDT PAN! (LOT OF BATTER!)**  
**1 TSP. VANILLA EXTRACT (USE 2 TSP. IF NOT  
 USING ANOTHER FLAVOR OF EXTRACT)**  
**2 TSP. COCONUT EXTRACT (OPTIONAL)**  
**2 BAGS OF 6 OZ. FROZEN FRESH COCONUT  
 OR 12 OZ. FLAKED SWEET COCONUT.**

Heat oven to 325°F. Coat tube pan with non-stick cooking spray. With an electric mixer, mix butter and sugar until light and fluffy. Add egg yolks and beat. Add extracts and condensed milk. Add flour, 1/2 cup at a time. Occasionally scrape down sides of bowl. Add coconut and mix well. In a separate bowl, whip egg whites until they hold firm peaks. Carefully fold eggs whites into batter. Add batter to your prepared tube pan.

Must use a 12 cup Bundt pan and only fill it 3/4 full. You will have a little batter left. If you have a smaller Bundt pan, fill it 3/4 full and use another pan like a loaf pan and bake two cakes! Bake 1 hour 30 minutes or until a toothpick inserted in center comes out clean. Let cool in pan for 20 minutes, then unmold.

**Note: this cake gets its height from air beaten into the egg whites and needs no baking powder or soda. Do NOT USE self-rising flour.**