1½ c. sugar
½ c. salted butter
1/2 cup shortening
4 eggs
2 c. self-rising flour  White-Lily

1 tsp pure vanilla extract
1 tsp pure coconut extract
1 c. canned coconut milk (not
  cream of coconut)

Preheat oven to 325 degrees. Sift flour and set aside. In a mixing bowl, cream together butter, shortening, and sugar until fluffy. Add eggs, one at a time, mixing after each one, until well-combined. Add ½ cup of the flour, followed by ¼ cup of the coconut milk and mix, alternating the two until all of the flour and coconut milk have been added, ending with
flour. Bake for approximately 28 to 35 minutes in three greased & floured 9 or 10" round cake pans.  (Line with parchment on bottom to prevent cakes from sticking to pan).  Let cakes cool before icing.

**Icing**

4 c. sugar
½ stick unsalted butter          6-6oz. bags fresh frozen coconut
3 T. cornstarch (**heaping tablespoons**)
One can of coconut milk (13.5 oz)

Combine all the icing ingredients in a saucepan and bring to a low simmer, stirring frequently to avoid burning. The icing will start to boil. Let it boil or simmer for approximately 6 minutes or more until fairly thick. Set aside and let cool down until warm. The icing is much easier to spread onto and between the cake layers when still warm.

**Note:** This coconut cake is a favorite by many. The Gaither Vocal Band would run to the arena door to grab one of these cakes baked for them by my mom. Bill Gaither told her once "You should be put in jail for making something that good". LOL

**Tammy's tips: Use a non-stick pot to cook icing in.  Cook icing long enough that the corn starch turns clear (I would cook it about 15 minutes but stir frequently to keep it from sticking.  Sticking will not be a problem if you use a good non-stick saucepan like the one, I have linked in the post).** These layers want to stick so line cake pans. with parchment on the bottoms.
**Also, I use salted butter, White Lily Flour and Magdalene preferred Rawleigh's Double Strength Vanilla! Enjoy y'all! Tammy**

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