

Aruban Coconut Cake with Lemon topping

1 c. butter
2 c. sugar
6 eggs
2 c. flour
2 c. grated coconut
1 T vanilla

Preheat to 300. Grease and flour 10" cake pan or 9" or 10" springform pan.

Mix butter and sugar til fluffy. Add 1 egg at a time beating well after each addition. Sift then measure 2 c. flour, then sift into butter mixture. Add coconut and vanilla.

Spread batter evenly in pan and bake for 1 hour at 300, then reduce oven to 200 and bake another 20 minutes. (Even though my oven usually bakes things faster than normal, I followed directions for time and had a sad cake so you will want to check it)

Lemon topping

Option 1 (which I used)

2 lemons quartered and sliced very thinly
1/2 c water w/ 1 T cornstarch
1 cup sugar
12 oz. purchased lemon curd

Heat water w/ cornstarch and sugar over medium heat until melted and add lemons. Cook and stir til slightly thickened; add lemon curd and stir well. Pour over whole cake or slices upon plating.

Option 2

Use the same amount of lemons, sugar and water, but increase cornstarch by 1 or 2 more tablespoons to have appropriate consistency.