Coconut Cake

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1\frac{1}{2} cups sugar
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- $\frac{1}{2}$ cups butter (= $\frac{1}{4}$ lb. = 1 stick)
- 3 cups flour, sifted once
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 cans Bakers shredded coconut -or-
- 1 7oz. package shredded coconut -or-
- 1 coconut grated

Mix all ingredients except the coconut. Add the coconut and combine thoroughly.

Bake in a greased tube pan (Bundt pan) at 350° for one hour.

Serve un-iced or with plain white boiled icing.

Enjoy!

Source: Martha Boardman