4 cups Coconut Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup all-purpose flour
1 cup shredded coconut
1 cup white sugar
1 cup skim milk
2 tsp baking powder

Instructions

Preheat oven to 375°. Lightly grease a baking pan, set aside.
Combine together the flour with the baking powder, add the coconut and the sugar, stir well. Add the milk and stir with a wooden spoon. Pour batter into the prepared baking pan. Pour in the preheated oven and bake about 40 minutes. Chill completely before removing it from the baking pan. Dust with confectioners' sugar, cut into wedges and serve with a nice cup of hot tea! :)