COCONUT FILLING

Ingredients

1. 1/2 c. sugar
2. 2 tbsp. flour
3. 1 egg yolk
4. 1/2 c. water
5. 1 c. coconut
6. 1 tsp. vanilla
7. 1 tbsp. butter

Instructions

1. Combine sugar, cornstarch and egg yolk.
2. Slowly stir in 1/2 cup water.
3. Cook and stir until bubbly;
4. Cook one minute more.
5. Add 1 tablespoon butter, stirring until melted.
6. Stir in 1 cup coconut and 1 teaspoon vanilla. Cool.
7. Put filling between layers of cake.
8. Top cake with fluffy white frosting and sprinkle with coconut.