



**Crispy Coconut Lazy Daisy Cake – Make it from Scratch**  
*Simple vanilla flavored cake with a brown sugar coconut topping*

1-3/4 cup and 2 Tablespoons all-purpose flour  
2 teaspoons baking powder  
3/4 teaspoon salt  
1/4 teaspoon cream of tartar  
1/4 cup instant nonfat dry milk  
1/4 cup and 2 Tablespoons organic coconut oil (refined expeller pressed)  
1 cup granulated sugar  
2 eggs, slightly beaten  
1-1/2 teaspoons pure vanilla  
2/3 cup milk or unsweetened almond milk

**Coconut Topping:**

1/2 cup brown sugar, firmly packed  
4 Tablespoons butter, softened  
1 cup flaked coconut  
3 Tablespoons milk, light cream, or unsweetened almond milk  
Serving: Whipped Cream; Well drained chopped pineapple as desired

**Before Starting:** Preheat oven to 350 F degrees. Grease and parchment line 9-1/2-inch round baking pan.

**Combine Dry Ingredients:** Combine flour, baking powder, salt, and cream of tartar, dry milk in large bowl.

**Prepare Cake Batter:** In a mixing bowl, combine coconut oil with granulated sugar; add eggs, and vanilla. Alternately, add dry ingredients and milk, mixing to combine into a smooth batter. Pour into prepared baking pan; spread evenly.

**Bake Cake:** Bake in preheated oven for 30 to 35 minutes until golden brown and until a toothpick inserted in cake center comes out clean.

**Coconut Topping:** In small bowl, mix brown sugar and soft butter until blended. Add coconut and slowly add milk to form a spreading consistency.

**Broil Cake Topping:** Remove from oven; Immediately evenly spread the cake top with Coconut Topping. Return cake to oven; broil 3 to 4 minutes until topping is bubbly and light brown. Set aside to cool about 10 minutes. Carefully, loosen the edges of cake with a knife. Remove cake to wire rack; let cool completely.

**To Serve:** Serve cake with whipped cream and well-drained chopped pineapple as desired. Yield: Serve: 8

**Cook's Note:** The cake is flavored with vanilla, but you can also add some grated orange zest for a citrus accent. Also, packaged flaked coconut can be very dry or moist. Add enough liquid to be able to spread it evenly over the cake top.

**About the Recipe:** This easy-to-make cake is topped with a delicious boiled crisp coconut topping. The vanilla flavored cake has a fluffy texture that would be perfect to serve with a fresh fruit sauce or fruit compote.

#### **History about the Recipe:**

The Lazy Daisy Cake originated in the early 1900s and was published in 1914 in the Chicago Sunday Tribune as a recipe submission from a woman in Waterloo, Iowa. The phrase "lazy daisy" came about in the turn of the century poetry and referenced the "fresh, carefree feeling of June."

Cake baking was becoming easier with simple recipes using the gas oven.

The recipe was also published and circulated in an advertisement for Snowdrift shortening. It reappeared in the 1930's and 1940's as a "convenience cake" to bake.