

## COCONUT-CHOCOLATE CAKE

2 cups sifted<sup>°</sup> all-purpose  
flour

2 cups granulated sugar

½ teaspoon salt

½ cup regular margarine

½ cup shortening

¼ cup unsweetened cocoa

2 eggs, slightly beaten

½ cup buttermilk

1 teaspoon baking soda

1 teaspoon cinnamon

1 teaspoon vanilla extract

### ICING

½ cup regular margarine

¼ cup unsweetened cocoa

6 tablespoons milk

1 pkg (1 lb) confectioners'  
sugar

1 teaspoon vanilla extract

2 cups flaked coconut

1 cup chopped pecans

1. Preheat oven to 350F. Into large bowl, sift flour with granulated sugar and salt; set aside. Grease 13-by-9-by-2-inch baking pan.

2. In small saucepan, combine ½ cup margarine, shortening, ¼ cup cocoa, and 1 cup water; bring to boiling. Pour over flour mixture.

3. Add eggs, buttermilk, soda, cinnamon, and 1 teaspoon vanilla; with portable electric mixer, beat just until smooth. Immediately pour into prepared pan.

4. Bake 40 to 45 minutes, or until surface springs back when gently pressed with fingertip.

5. Meanwhile, make Icing: In medium saucepan, combine margarine, cocoa, and milk; bring just to boiling. Remove from heat.

6. Add sugar and vanilla; with spoon, beat until smooth. Stir in coconut and pecans. Spread over hot cake as soon as it is removed from oven. Cool in pan on wire rack.

Makes 15 servings.

<sup>°</sup>Sift before measuring.

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