

Lemon Cocanut Filling

3 cups water

$\frac{1}{2}$ cup lemon juice

$\frac{3}{4}$ t. salt

$1\frac{1}{2}$ cups sugar

4 egg yolks

10 T. cornstarch

1 T. grated rind

1 T. butter

$1\frac{1}{2}$ cups cocoanut

Put 2 cups water, lemon juice, salt and 1 cup sugar on to boil, Mix cornstarch and 1 cup water, add and cook 5 minutes. Add beaten egg yolks and $\frac{1}{2}$ cup sugar, cook 2 minutes longer. Add lemon rind and butter. Cool slightly. Spread on cake and between layers. Cover sides and ring on top with cocoanut.

(Mrs. Thompson's)