

ROCKY MOUNTAIN COCONUT CAKE

1. 1 c. butter
2. 1 cup margarine
3. 3.5 c. sugar
4. 6 eggs
5. 5 c. all-purpose flour
6. 1 tbsp. baking powder
7. 1/2 tsp. salt
8. 1.5 c. milk
9. 1.5 tsp. vanilla extract
10. .5 tsp Almond Extract
11. .5 tsp Rum Flavoring
12. Rocky Mountain Filling
13. 2 c. grated coconut

1. Cream butter and margarine with sugar, beating well.
2. Add eggs, one at a time, beating well after each addition.
3. Combine flour, baking powder & salt;
4. Add to creamed mixture alternately with milk, beginning and ending with flour mixture.
5. Mix well after each addition.
6. Stir in flavorings.
7. Pour batter into 2 greased and floured 10 inch by 3 inch round cake pans.
8. Bake at 315 degrees for approximately one hour, or until a wooden pick inserted in center comes out clean.
9. Cool in pans 10 minutes;
10. Remove from pans and let cake cool.
11. Split layers.
12. Spread Rocky Mountain Filling between layers and top with coconut icing.