

MOM'S COCONUT CAKE

1 Yellow Cake Mix, prepared as per directions
2 cups sugar
1-1/2 cups sour cream
1 pkg coconut

Bake cake in layer pans. Cool and freeze layers. When frozen split layers so you have 4 thin layers. The same time you prepare your cake prepare your frosting. Mix remaining ingredients together to make frosting and refrigerate. Frost cake with frosting and refrigerate for 3 days before serving.

Kay Keppner • Lima

MILE-HIGH LEMONADE PIE

3 tbsp. butter
1 1/2 cups coconut
1 cup evaporated milk
1 envelope unflavored gelatin
2/3 cup sugar
6 oz. frozen pink lemonade concentrate

Melt butter in a skillet. Add coconut and stir over medium heat until coconut is golden brown. Set aside 1/3 cup. Press the remaining coconut firmly on bottom and sides of a 9 inch pie pan. Let stand at room temperature until cool. Chill evaporated milk in an ice tray until almost frozen around the edges. In a large bowl soften gelatin in 1/4 cup cold water. Add 1/2 cup boiling water and stir until gelatin dissolves. Add sugar and lemonade, stirring until lemonade thaws. Chill until mixture is very thick but not set. Put milk into a cold 1-quart bowl; whip until stiff. Fold into chilled gelatin mixture. Pour into coconut crust. Sprinkle circle of remaining browned coconut over top. Chill until firm, about 3 hours.

Candace Tilzey • Bigfork

MILLIE'S GRANOLA

2/3 cup honey
1/2 cup vegetable oil
1/3 cup brown sugar
2 tsp. vanilla
4 cups old-fashion oatmeal
1 cup coconut (unsweetened)
1/2 cup sesame seeds, raw
1/2 cup sunflower seeds, salted
2 cups raisins

Cook honey, oil, and sugar till dissolved, add vanilla. Add honey mixture to oats, almonds, coconut, sesame seeds and sunflower seeds. Bake 20 minutes at 300 degrees. Stir and add raisins and cook 10 more minutes.

Sandy Darrah • Glendive

COCONUT POUND CAKE

1 lb. butter, no substitution
2 cups sugar
2 cups flour
7 oz. coconut flakes
1 tsp. vanilla
1 tsp. almond flavoring
6 eggs at room temperature

Add sugar gradually to the butter and mix. Add 1 cup flour to this and mix well. Add 6 eggs, one at a time, and mix well. Mix 1 cup flour with the coconut and add to the cake mixture. Add vanilla and almond flavorings and mix in well. Grease bundt pan and flour lightly and evenly distribute cake batter. Bake at 350° for 1 hour and 15 minutes or until cakes breaks away from the sides. You can sprinkle powdered sugar over the cake when cooled, or drizzle a chocolate glaze over top.

Janet Isfeld • Bigfork

COCONUT CAKE

1 pkg. yellow cake mix
1 (4 serv. size) pkg. instant vanilla pudding/pie filling
1 1/2 cups water
4 eggs
1/4 cup oil
2 cups coconut
1 cup pecans

Blend cake mix, pudding mix, water, eggs and oil in large bowl. Beat at medium speed 4 minutes. Stir in coconut and nuts. Pour into 3 greased 9-inch layer pans. Bake at 350° for 35 minutes. Cool. Remove and fill between layers and cover cake with coconut cream frosting (recipe to follow)

Frosting:

4 tbsp. butter or margarine
2 cups coconut
1 (8 oz.) pkg. cream cheese
3 1/2 cups powdered sugar
1/2 tsp. vanilla
2 tsp. milk

Melt 2 tablespoons butter in skillet. Add coconut, stir constantly over low heat, until golden brown. Spread coconut on paper towel to cool. Cream 2 tablespoons butter with cream cheese. Add milk. Beat in powdered sugar gradually. Add vanilla. Stir in 1 3/4 cups of coconut. Spread on cake layers and sprinkle with remaining coconut.

**Marita Swartzentruber
Fairfield**

NO BAKE ALASKA

1 pkg. ready-made pound cake loaf
2 cups (1 pint) fudge ice cream,
slightly softened
1 (8 oz.) ctn. Strawberry flavored
Cool Whip
1/2 cup Angel Flake Coconut

Cut the cake horizontally into 3 even pieces or layers. Put bottom layer on a fancy serving plate and spread with one cup of the fudge ice cream. Repeat the layers of cake and ice cream, finishing with the top cake layer. Frost the sides and top with the Cool Whip and sprinkle with coconut. Serve right away or store in the freezer. Serves 10.

Patricia A. Lawshe • Kalispell

COCONUT CRUNCH DELIGHT

1/2 cup butter, melted
1 cup all-purpose flour
1/4 cup brown sugar, packed
1 cup slivered almonds
1 1/4 cup flaked coconut
1 (3 oz.) pkg. instant vanilla pudding mix
1 (3 oz.) pkg. coconut cream pudding mix
2 2/3 cups milk
1 (8 oz.) ctn. Cool Whip

Spray a 9x13x2 inch baking pan with Pam. Mix first 5 ingredients well and press into baking pan. Bake at 350° for 25-30 minutes stirring every 10 minutes until golden brown to form coarse crumbs. Remove from oven and cool. Divide in half. Press one half into same baking pan. In a large bowl, mix both puddings and milk until thickened. Fold in Cool Whip. Spoon over crust. Top with remaining crumb mixture. Cover and refrigerate overnight.

Arlyne Gottschalk • Kalispell

YUMMY MACADAMIA NUT COOKIES

3/4 cup butter, no substitutes
1 small pkg. Instant Toasted Coconut Cream Pudding
3/4 cup brown sugar, packed
1 tsp. baking soda
1 cup white chocolate chips
1/2 cup sugar
2 eggs
1 1/2 tsp. vanilla flavoring
1 1/2 tsp. baking powder
2 1/4 cups flour
1 cup chopped macadamia nuts

Blend butter, pudding and sugars until fluffy. Add eggs, soda and vanilla, mixing well. Gradually add flour. Then stir in nuts, chips and baking powder. Drop by teaspoonfuls onto greased cookie sheet. Bake at 325° for about 12-15 minutes. Do not overbake. Cookies should be lightly browned. Makes 3 1/2 dozen.

Vernice Senner • Bloomfield

ANGEL FOOD BARS

1 1-step angel food cake mix
1 to 1 1/4 cups coconut, divided
22 oz. can lemon pie filling

Frosting

1 (3 oz.) pkg. cream cheese, softened
1 tbsp. butter, softened
1 tsp. vanilla
2 cups powdered sugar

Add 1/2 cup coconut to dry angel food mix. Add lemon pie filling. Put in a jelly roll pan. Bake at 350° for 20 minutes or until done. Cool. For the frosting, cream together ingredients and gradually add powdered sugar. Spread on bars. Toast 1/2 to 3/4 cup coconut under broiler, watch carefully, burns easily. Sprinkle on frosted bars.

Alpha Martin • Glasgow

COCONUT APPLE PIE

1 egg
1/2 cup sugar
1/4 cup sour cream
1 1/4 cups flake coconut
1/2 cup brown sugar
6 or 7 cups sliced tart apples
dash of salt
2 tbsp. butter
1/2 tsp. cinnamon
1 pastry crust for 9 inch pie

In a small bowl, beat egg thoroughly. Mix in granulated sugar, sour cream, coconut and salt. Set aside. Heat oven to 425°. Layer apples in pastry-lined pan. Mix brown sugar and cinnamon. Sprinkle over apples and dot with butter. Cover edge of pie with foil to prevent burning. Bake for 25 minutes. Remove pie from oven and remove foil. Spread coconut mixture over top. Bake another 25 minutes.

Edna A. Meissner • Circle

TAHITIAN COCONUT BREAD

2 cups fresh grated coconut
4 cups flour
2 tsp. baking powder
1 1/2 cups sugar
1 1/2 cups water

Combine coconut, sugar and water. Blend flour and baking powder together. Mix all ingredients to a doughy texture adding a little flour as needed so it is not too sticky. Wrap in aluminum foil and bake in oven at 350° for 1 to 1 1/2 hours. Makes 5 loaves.

**Lou Ann Skattum
Livingston**

NUTTY COOKIE BARS

1/4 cup (1 stick) butter or margarine
1 1/2 cups graham cracker crumbs
1 (14 oz.) can sweetened condensed milk
2 cups semi-sweet chocolate chips
1 1/3 cups flaked coconut
1 cup chopped nuts

Preheat oven to 350° or 325° for a 9x13 inch glass dish. Melt butter in pan. Sprinkle crumbs over butter. Pour milk evenly over crumbs. Top with the chips, coconut and nuts. Press down firmly. Bake for 25 minutes. Cut into bars to serve. Makes 24-36 bars.

Helen Orestad • Powderville

COCONUT RHUBARB CAKE

1 3/4 cup light brown sugar
1/2 cup margarine
1 egg
1 cup milk
1 tsp. soda
1/2 tsp. cinnamon
1/2 cup coconut
2 cups raw rhubarb, cut in pieces
1 tsp. salt
2 cups flour

Topping

1/2 cup coconut
1 tsp. cinnamon
1/2 cup sugar
2 tbsps. soft oleo

Cream margarine and sugar; add egg and beat. Sift dry ingredients together. Combine soda and milk. Add alternately with dry ingredients. Fold in coconut and rhubarb. Put in greased and floured 9x13 inch pan and add topping before baking. Bake at 350° for 40 minutes. For the topping, mix together all ingredients until crumbly and spread on top of cake.

Wilma Fulkerson • Whitefish

COCONUT OATMEAL PIE

2 eggs, beaten
2/3 cup melted butter
2/3 cup sugar
2/3 cup white or dark corn syrup
2/3 cup uncooked oatmeal, regular or quick-cook
1/8 tsp. salt
1 tsp. vanilla
Coconut, shredded or flaked
8 inch pie crust shell

Preheat oven to 350°. Mix all ingredients, except coconut, and pour into pie shell. Generously sprinkle coconut on top. Bake about 1 hour. Serves 6 to 8.

Kay Ensley • Molt

FLATHEAD CHERRY COCONUT CHOCOLATE ICE CREAM

1/3 cup coconut cream
5 egg yolks
1/2 cup sugar
1 cup coarsely chopped, pitted fresh Flathead cherries
2 tbsps. water
1 tsp. coconut extract
1/2 tsp. rum extract
1 1/4 cups whipping cream, whipped
6 oz. grated semi-sweet chocolate
1/2 cup flaked coconut

Simmer coconut cream. Beat egg yolks and sugar until pale. Gradually beat hot coconut mixture into egg mixture. Return to heat and thicken, stirring constantly (about 4-5 minutes). Cool and chill. Simmer cherries and water until cherries are tender and water is nearly evaporated. Cool. Add extracts. Fold cherry mixture and whipping cream into custard. Process in ice cream maker. When nearly firm, add chocolate and coconut. Freeze.

Karole Lee • Clancy

ALMOND COCONUT GRANOLA

6 cups uncooked oatmeal
1 1/2 cups coconut shreds
1 cup raw wheat germ
1/2 cup wheat or oat bran
2/3 cup honey
1/2 cup oil
1 cup water
1/2 – 3/4 cup slivered almonds
1 cup raisins

Mix dry ingredients in a large bowl. Mix honey, oil and water together. Mix with dry ingredients. Bake at 225° for 3 hours, stirring every 30 minutes. Add raisins after you turn the oven off.

Erin Harding • Whitefish