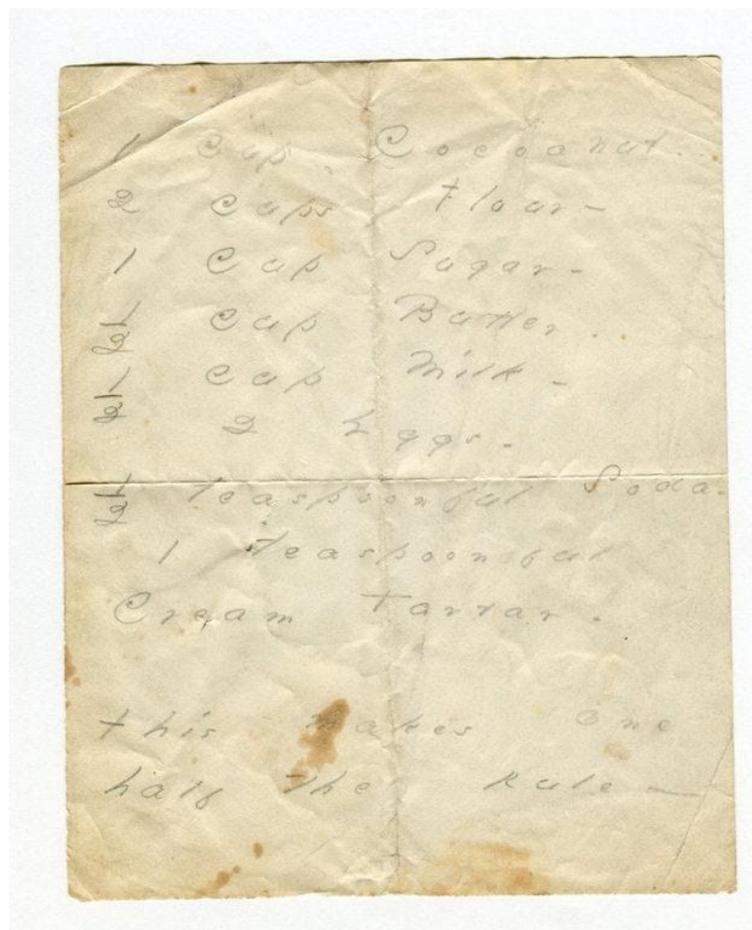


For a fun history on Emily Dickinson's baking talents, follow this link;

<https://www.npr.org/sections/thesalt/2011/10/20/141554113/a-coconut-cake-from-emily-dickinson-reclusive-poet-passionate-baker>

Emily Dickinson's Coconut Cake



Ingredients

- 1 1/2 cup coconut (flaked)
- 2 cups flour
- 1 cup sugar
- 1/2 cup butter
- 3/4 cups milk (or use coconut milk)
- 4 eggs (separated)
- 1/2 teaspoon baking soda
- 1 teaspoon cream of tartar

Directions

1. Cream butter and sugar, beating five minutes.
2. In separate bowl whisk together flour, soda and cream of tartar.
3. Add eggs yolks to butter and sugar.

For a fun history on Emily Dickinson's baking talents, follow this link;

<https://www.npr.org/sections/thesalt/2011/10/20/141554113/a-coconut-cake-from-emily-dickinson-reclusive-poet-passionate-baker>

4. Beat milk and coconut into batter, alternately with dry ingredients
5. Beat egg whites until frothy and fold into batter.
6. Pour into greased loaf pan, or 9" cake pan. Bake shallower cake for 30-35 minutes. Bake loaf for 45-55 minutes.
7. Frost if desired and sprinkle with more coconut, or sprinkle with confectioner's sugar. Or just leave well enough alone.

Note

The recipe Emily passes on calls for one cup of grated coconut and I increased that. Emily's recipe calls for 1/2 cup of milk, but I found that made the batter too stiff, so upped it to three-fourths cup. Emily calls for two eggs, and her friend Mrs. Carmichael put six in hers, so I split the difference. (I tell you all this so that you can go back to the original version if you wish.)

One thing I did not modernize was the leavening. You can substitute 2 teaspoons of baking powder for the soda and cream of tartar, because it really is the same thing. (Emily didn't have baking powder available).

Of course neither Mrs. Carmichael nor Emily passed on any directions on baking, so I gathered those from comparing this recipe to other coconut cake recipes. Check the cake by testing with a toothpick, because all ovens are a little different.