Coconut Cake

3 ½ cups sifted flour	½ tsp. salt
1 cup butter	1 tsp vanilla
4 tsp baking powder	2 cups sugar
1 cup milk	7 or 8 egg whites
1 cup powdered sugar	¾ tsp almond extract

4 cups heavy whipping cream

Shredded Coconut

Preheat oven to 350. Sift flour with baking powder and salt. Cream butter and add sugar gradually and continue creaming until very light. Add flour mixture to butter mixture gradually and add milk. Stir batter until smooth after each addition. Add vanilla. Whip egg whites until stiff but not dry. Fold lightly into batter. Bake in greased pans for 25 minutes. Cool thoroughly before frosting.

Frosting: Whip heavy whipping cream, adding powered sugar and almond extract once the cream begins to thicken spread on cooled cake. Cover entire cake with shredded coconut. Refrigerate at least 2 hours before cutting.