

Daisy Cakes

LOUISIANA CREOLE CAKE

Ingredients:

- 2 cups sugar
- 2 eggs
- 1/2 cup canola oil
- 1/2 cup buttermilk
- 2 cups unbleached all-purpose flour
- 2 tablespoons cocoa
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon vanilla

Toppings:

- 1/2 cup (1 stick) unsalted butter, melted
- 1 cup light brown sugar (packed)
- 1 cup coconut
- 1/2 cup evaporated milk
- 1 cup pecans, chopped
- 1 cup boiling water

DIRECTIONS:

1. Preheat the oven to 325° F.
2. In large mixing bowl, whisk together the sugar, eggs, oil, and buttermilk. Fold in the dry ingredients: flour, cocoa, baking soda, and salt. Add the vanilla and boiling water. Blend all of the ingredients together.
3. Pour the batter into a 9-by-13 inch glass baking dish. Do not grease the dish. Bake for 35 to 40 minutes.
4. Place the first four topping ingredients into a small bowl, and mix together well. Spread the topping on the cake as soon as it comes out of the oven. Sprinkle with pecans.
5. Return the cake to the oven for another 15 minutes, or until the topping is brown. Cut into squares in the pan, and serve.

SERVES 12 TO 16 PEOPLE

