

Speckled Egg Easter Cake

Silver White Cake

4 egg whites, whipped to soft peak

1 1/2 cups sugar

2 1/4 cups all-purpose flour

1 cup milk

1/2 cup coconut oil

1 Tbs. double-acting baking powder

1 tsp. salt

1 tsp. vanilla

1 tsp. almond extract

Preheat oven to 375 degrees. In a medium bowl, whip egg whites to soft peak stage. In large bowl, with mixer on low, then slowly increasing speed, mix together remaining ingredients. Then, carefully by hand fold egg whites into the batter. Divide batter between 2 round cake pans.

Bake at 375 degrees for about 20 minutes until done.

Coconut Cream Frosting

1 cup (2 sticks) butter, room temperature

1/2 cup cream of coconut

6 cups confectioners sugar

1 tsp. vanilla

1 1/2 cups of chocolate chips, coarsely chopped in
food processor or blender (for brown specks)

Pastel food coloring

Beat butter and cream of coconut on medium until smooth. Gradually beat in sugar. Beat in vanilla extract. Add food coloring to the desired pastel color. Stir in chopped chocolate chips. Spread frosting between cake layers, the all over the cake. Decorate with raw coconut flakes for "nest" and with speckled malted milk candy eggs and hard shell candy-coated chocolate eggs