**Lazy Daisy Cake**

(from Best of Bridge)

2 eggs

250 mL sugar

5 mL vanilla

250 mL flour

5 mL baking poder

1 mL salt

125 mL milk (40 mL milk powder)

15 mL margarine

1. Center oven racks. Preheat oven to 350 F. Grease and flour square 8x8 pan.
2. In a large bowl, beat eggs, sugar and vanilla until lemon coloured with a whisk.
3. In a separate bowl, sift together flour, baking powder and salt.
4. Using a wooden spoon, add flour mixture to egg mixture.
5. In a small pot over medium heat, combine milk and margarine until boiling.
6. Remove from heat and add all at once to first mixture, beating only until smooth.
7. Pour into prepared pan and bake for 30 minutes until done (golden brown, pulled away from the sides, toothpick comes out clean).

Topping

45 mL melted margarine

75 mL brown sugar

30 mL cream (= half and half)

125 mL coconut

1. In a small pot, combine all ingredients, heat over medium heat until melted (almost boils)
2. Pour over baked cake and brown until broiler, watching carefully that it doesn’t burn.
3. Cool and remove from pan.