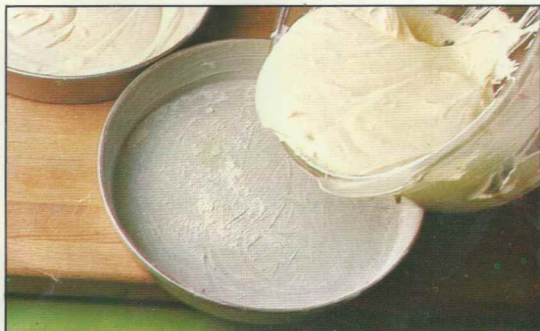


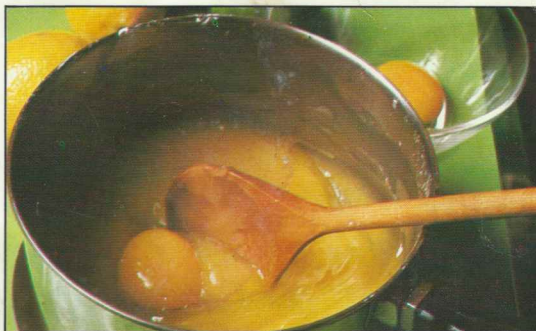
1 Preheat oven to 350F. Grease and flour three (9-by-1½-inch) round pans. Sift flour with baking powder and ½ teaspoon salt. In large bowl of mixer, at high speed, beat butter and 2 cups sugar until light. Add 4 eggs, one at a time; beat after each addition.



2 Continue beating, occasionally scraping bowl with rubber scraper, until fluffy—2 minutes. At low speed, beat in flour mixture (in fourths) alternately with milk (in thirds), beginning and ending with flour. Add vanilla. Beat just until smooth—about 1 minute.



3 Pour into prepared pans; bake 25 to 30 minutes, or until surface springs back when gently pressed with finger. Cool in pans on wire racks 10 minutes. Remove from pans; cool on racks. Filling: In small saucepan, mix 1 cup sugar with cornstarch and salt.



4 Gradually stir in orange, lemon and lime juices and the water. Bring to boiling over medium heat, stirring. Remove from heat. Add egg yolks, one at a time, beating well after each addition. Bring to boiling, stirring; boil 1 minute. Remove the pan from heat.



5 Stir in lemon and lime peels and a few drops color. Turn into bowl; cool over ice water. Make frosting: In medium bowl, combine cream and confectioners' sugar. Refrigerate ½ hour. Beat until stiff. Measure 1 cup whipped cream, and, with whisk, fold into filling.



6 Place one cake layer, top side down, on large cake plate. Spread with half of filling almost to outer edge. Repeat with second layer and rest of filling; place top layer right side up. Frost with rest of whipped cream; decorate with coconut and lime. Refrigerate.

COCONUT-CREAM CAKE WITH LEMON-AND-LIME FILLING

CAKE

- 2½ cups sifted (sift before measuring) all-purpose flour
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup butter or regular margarine, softened
- 2 cups granulated sugar
- 4 eggs
- 1 cup milk

- 1 teaspoon vanilla extract

FILLING

- 1 cup granulated sugar
- 3 tablespoons cornstarch
- ½ teaspoon salt
- ½ cup orange juice
- 2 tablespoons lemon juice
- 2 tablespoons lime juice
- ¼ cup water

- 3 egg yolks

- 1 tablespoon grated lemon peel
- 1 tablespoon grated lime peel
- Green food color (optional)

FROSTING

- 2 cups heavy cream, chilled
- ½ cup sifted confectioners' sugar
- 1 can (4 oz) flaked coconut
- 3 thin slices lime, halved