



MARMALADE COFFEE CAKE

- 1/4 Cup Shortening
- 1/2 Cup Sugar
- 1 Egg, Beaten
- 1 Tablespoon Grated Orange Rind
- 1 3/4 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Cup Milk
- 3 Tablespoons Melted Butter
- 1 Cup Flaked Coconut
- 3/4 Cup Orange Marmalade
- 1 Tablespoon Sugar

DIRECTIONS

1. Cream shortening, add sugar and mix well.
2. Add egg and orange rind.
3. Sift together dry ingredients, add alternately with milk to creamed mixture.
4. Beat after each addition.
5. Spread dough in a greased 9 inch square pan.
6. Brush top with 1 tablespoon melted butter.
7. Blend coconut with marmalade, add remaining butter.
8. Drop by spoonfuls on dough.
9. Spread evenly over the top, sprinkle with sugar.
10. Bake in a 375 degree oven for 25 to 30 minutes.