



Cookology

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## Moist Lazy Daisy Cake - Summer Camp

Servings:  ▼

Moist Lazy Daisy Cake

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### Ingredients

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### Directions

Moist Lazy Daisy Cake

Yield: 12

Cake

- 1/2 cup milk
- 1 tbsp butter
- 1 tsp vanilla
- 1 cup sugar
- 2 eggs
- 1 cup all purpose flour
- 1 tsp baking powder
- 1/4 tsp kosher salt

Icing

- 9 tbsp packed light brown sugar
- 5 tbsp butter, room temperature
- 1/4 cup heavy cream

- 1 cup shredded sweetened coconut

#### Instructions

1. Heat the oven to 350°F and spray a 9x9-inch cake pan with non-stick cooking spray. In a medium saucepan over medium heat add the milk.
2. Once the milk begins to simmer turn off the heat and add the tablespoon of butter and vanilla. Stir until the butter is melted. Set aside to cool.
3. In a medium bowl add the sugar, milk mixture, and eggs. Mix until well combined.
4. Then add the flour, baking powder, and salt. Mix until no large lumps remain, about 12 strokes.
5. Pour the batter into the prepared pan.
6. Bake for 22-25 minutes, or until the cake is just golden brown around the edges and the center of the cake springs back when gently pressed.
7. While the cake bakes prepare the icing. In a medium saucepan combine the brown sugar, five tablespoons of butter, and cream.
8. Cook the mixture over medium heat until it comes to a boil then turn off the heat and stir in the coconut.
9. Enjoy!