

Coconut Angel Food Dessert

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| 1 | angel food cake (10-inch) | 4 | egg whites, beaten stiff |
| 1 | envelope unflavored gelatin | 1 | cup finely grated coconut |
| ½ | cup cold water | ½ | pint heavy cream |
| 4 | egg yolks, beaten | 2 | tablespoons sugar |
| 2 | tablespoons flour | ½ | ounce unsweetened
chocolate, grated or
shaved |
| ¼ | teaspoon salt | | |
| 2 | cups milk | | |

Soften gelatin in cold water. In a saucepan, combine beaten egg yolks and flour; stir until smooth. Add salt. Gradually stir in milk. Cook over low heat, stirring constantly, until custard coats back of spoon. Stir softened gelatin into hot custard. Refrigerate until cool, about 1 hour. Fold in egg whites. Tear cake into bite-size pieces. Cover bottom of a 9x13x2-inch pan with half the pieces. Pour half the custard over cake in pan. Sprinkle with half the coconut. Top with remaining cake pieces, then remaining custard. Whip cream with sugar. Spread over top of dessert. Sprinkle with remaining coconut and chocolate. Refrigerate overnight.