



# Christmas Recipes

from

## Montreat

### Presbyterian Church

**Monday, Dec. 28, 2020**

#### **Jesus' Birthday Cake** **By Martha Campbell**

*In my home growing up, we continued a family tradition of having Jesus' Birthday Cake for dessert on Christmas Day.*

*My Mother remembered this tradition from her childhood growing up in China. In the center, the cake always had one red candle sometimes surrounded by some plastic holly leaves. The candle was lit to be blown out by all around the table after singing Happy Birthday to Jesus.*

*Our family cakes were always coconut, a favorite of some but not of all in the family. In later years, I asked my Mother about the coconut and learned that even she did not like coconut too much but the delicacy of having it on Christmas for Jesus was special.*

*The recipe below is one Mom adapted from the original "from scratch" cake as the seasonal demands on the pastor and family involved more hours at church.*

#### **COCONUT CAKE**

##### **Cake:**

1 box Duncan Hines Moist Deluxe Butter Recipe Golden Cake Mix

1 12oz pkg. frozen Coconut

1 8 oz carton Sour Cream

1 1/2 cups Sugar

Bake cake in two layers according to directions on box. When cake has cooled, cut each layer in half by pulling a thread or dental floss gently through the cake, making four thin layers.

Reserve half of coconut to sprinkle on sides and top of cake after frosting.

Mix remaining half of coconut with sour cream and sugar. Use sour cream mixture as a filling between each layer. Frost cake as directed below.

### **Seven Minute Frosting:**

1 cup Sugar

1 dash salt

1/2 tsp Cream of Tartar

4 Tablespoons Cold Water

2 egg whites, unbeaten

1 tsp Vanilla

Mix all ingredients in double boiler.

Beat constantly with mixer while cooking seven minutes or longer, until peaks form.

Frost top and sides of cake and sprinkle remaining coconut all over.

Decorate with one red candle.

Martha Campbell



Find the Advent  
Devotionals,  
Special Christmas  
Services and  
Christmas Recipes  
on the  
[Christmas](#)  
[2020](#)  
page of our

### **Recipes on Our Christmas Page**

1. **Ambrosia** by Mary Jo Clark
2. **Cranberry Frappe** by Beth Fountain
3. **Roast Brisket** by Anne Seaman
4. **Leftover Holiday Turkey Casserole** by Linda Hobson
5. **Pecan Pie** by Jane Anderson
6. **Santa's Cheese Wafers** by Peggy Williamson
7. **Grandmother Porter's Christmas Slaw** by Eric Nichols
8. **Favorite Chocolate Pound Cake**

website.

by Clara Hare

9. **Shortbread Cookies with Rosemary** by Susanne McCaskill
10. **Mil's Cheese Straws** by Anne Rogers