



Coconut Cream Pound Cake With A Vanilla Cream Glaze

Servings 12 -16 pieces
Author Melissa Sperka

Ingredients

- For the cake you'll need:
 - 1 1/2 cup [3 sticks] softened butter
 - 2 3/4 cup granulated sugar
 - 6 large eggs
 - 2 tsp pure vanilla or 1 tsp vanilla and 2 tsp coconut extract
 - 1 [3.4 oz] box coconut cream instant pudding mix
 - 3 cup all purpose flour plus 1/4 tsp salt
 - 1 cup heavy cream
 - 1 cup sweetened flaked coconut
- For the vanilla cream glaze:
 - 1 cup powdered sugar
 - 4-5 Tbsp heavy cream [plus add'l as needed]
 - 1 tsp pure vanilla
- Garnish:
 - 1/2 cup toasted coconut

Instructions

1. Preheat the oven to 325°F. Spray a standard 10 inch bundt pan with baking spray or butter and flour. Set aside.
2. Cream together the butter and sugar for 3-4 minutes until creamy. Add the eggs one at a time beating well after each addition. Beat in the vanilla and instant pudding.
3. Begin to add the flour and cream alternatively to the butter/sugar mixture. Stop and scrape the bowl as needed. Mix until fully combined, being careful not to over mix.
4. Stir in 1 cup of flaked coconut by hand.
5. Spread the batter into the pan. Bounce the pan a few times on the counter to remove any air bubbles and settle the batter.
6. Bake for 1 hour 20 minutes to 1 hour 30 minutes or until a cake tester comes back clean. [oven temps vary] Cool completely then invert onto a serving platter.
7. To make the vanilla cream glaze: After the cake has cooled, mix together the ingredients for the glaze. Start with 4 tablespoons of heavy cream. adding additional cream until it reaches a "drizzle" consistency.
8. Drizzle on the top and down the sides of the cake and sprinkle the toasted coconut on top.

Recipe Notes

Toasted Coconut Tutorial [here](#)