

Coconut Cream Pound Cake

This moist coconut pound cake is a real crowd-pleaser. I use this recipe for making wedding cake layers.

Submitted by **Connie Bridges Mallard**

Prep Time: 15 mins

Cook Time: 1 hr 20 mins

Additional Time: 10 mins

Total Time: 1 hr 45 mins

Servings: 16

Yield: 1 10-inch tube cake

Ingredients

- 1 cup butter, softened
- 1 (8 ounce) package cream cheese, softened
- 3 cups white sugar
- 6 eggs
- 1 teaspoon coconut extract
- 3 cups all-purpose flour
- ½ teaspoon baking powder
- 2 cups flaked coconut

Directions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 10-inch tube pan.
2. Beat butter and cream cheese together in a large bowl with an electric mixer until blended; add sugar and beat until light and fluffy. Blend in eggs one at a time, then stir in coconut extract. Mix in flour and baking powder until just moistened; stir in flaked coconut. Spoon batter into the prepared pan.
3. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour 20 minutes. Allow the cake to cool in the pan for 10 minutes; run a table knife around the edges to loosen, then invert carefully onto a serving plate or cooling rack. Let cool completely.

Recipe Tip

This cake recipe also does well baked in layers. It will make three 8-inch layers or one 10-inch layer and one 6-inch layer. Reduce the baking time if making it as a layer cake, but keep the temperature the same.