

“YOUR FAMILY OWNED MARKETS”
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DESSERT RECIPE: 4/30/12

Coconut Pound Cake



INGREDIENTS:

2 cups white sugar

1 cup butter

5 eggs

2 cups all-purpose flour

1 ½ teaspoons baking powder

½ cup milk

3 ½ ounces flaked coconut

1 teaspoon coconut extract

1 cup white sugar

¼ cup water

1 teaspoon coconut extract

½ cup chopped walnuts

DIRECTIONS:

- 1. Preheat oven to 350 degrees. Grease and flour a 10 inch tube pan.**
- 2. In a large bowl, cream together 2 cups sugar and the butter. Fold in the eggs one at a time, fully incorporating each one before adding another.**
- 3. In a separate bowl, mix the flour, baking powder, milk, flaked coconut, and 1 teaspoon coconut extract. Beat into the creamed mixture. Pour the batter into a prepared pan.**
- 4. Bake for 1 hour in the preheated oven, or until a knife inserted in the center comes out clean. Cool on a wire rack for just a few minutes, then place on cake platter.**
- 5. To make the glaze, mix together in a small saucepan 1 cup sugar, water, 1 teaspoon coconut extract, and walnuts. Boil for 1 minute, and pour over still warm cake.**