

King Arthur Flour Baking Contest
Sunday, October 22, 2017

ADULT

First Place: Teresa Hardy, Apex

Coconut Lemon Pound Cake

3 cups white sugar
2 sticks unsalted butter
½ cup vegetable shortening (Crisco)
½ cup buttermilk
½ cup whipping cream
3 cups King Arthur plain flour
5 eggs
1 tsp. vanilla
1 tsp. lemon flavoring
2 tsp. fresh squeezed lemon juice
1 tsp. lemon zest
¾ cup sweetened coconut flakes

Grease and flour Bundt cake pan.

Cream butter and shortening until smooth. Add sugar one cup at a time beating between cups. Add eggs one at a time beating between eggs. Mix whipping cream and milk together in a pouring measuring cup. Add flour alternating with the milk (one cup flour, 1/3 cup milk). Add vanilla, lemon flavoring, fresh lemon juice, and lemon zest. Then add the coconut flakes. Stir until mixed together. Do not overmix.

Bake in a cold oven at 325 degrees for one hour and then raise the temperature to 350 degrees for 30 minutes longer.

Cool cake for 20 minutes before removing from pan.

While cake is cooling, make the lemon glaze.

Lemon Glaze

1/4 cup freshly squeezed lemon juice
2 cups powdered sugar
1 Tbsp. unsalted butter
Zest of one lemon finely grated

Beat all ingredients together to form a smooth glaze. Pour glaze over cake.
(I used a pastry brush to get it even and smooth on cake)