Sour Cream Coconut Bundt Cake

INGREDIENTS

Cake:

2 cups all-purpose flour

2 cups flaked coconut

1 3/4 cup sugar

1 1/2 cups unsalted butter, room temperature

1 cup sour cream

4 eggs

1 teaspoon coconut extract

1 teaspoon vanilla extract

1/2 teaspoon baking powder

1/2 teaspoon salt

Glaze:

1 cup powdered sugar

1/2 cup flaked coconut, toasted, optional

1/4 cup heavy cream

1 teaspoon coconut extrac

PREPARATION

Preheat oven to 350º F and lightly grease and flour a standard bundt pan.

In a medium bowl, whisk together flour, flaked coconut, baking powder and salt, and set aside.

In a large bowl or mixer, cream butter and sugar together until fluffy and lightened in color.

One at a time, mix in eggs, then add in sour cream, coconut and vanilla extracts.

Working in batches, gradually add in dry ingredients, scraping down sides of bowl until everything is incorporated.

Pour batter into floured bundt pan, then place in oven and bake for 45-50 minutes, or until toothpick inserted in center comes out clean.

Remove cake from oven and let cool. Prep glaze in the meantime.

In a medium bowl, whisk together powdered sugar and heavy cream until smooth, then stir in coconut extract.
Pour glaze over cooled cake, then top with toasted coconut, if using. Slice, serve and enjoy!