

Coconut Cream Pound Cake

Ingredients

1 cup butter, softened
1 package (8 ounce) cream cheese, softened
3 cup white sugar
6 egg
1 tsp coconut extract
3 cup all-purpose flour
1½ tsp baking powder
2 cup flaked coconut

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream together butter and cream cheese until well blended. Add sugar and beat until light and fluffy. Blend in the eggs one at a time, then stir in coconut extract. Mix in flour and baking powder until just moistened, then stir in coconut. Spoon batter into the prepared pan.

Bake for 1 hour and 20 minutes in the preheated oven until a knife inserted into the center comes out clean. Allow cake to cool in the pan for 10 minutes before inverting onto a cooling rack.

Source : allrecipes.com