

Coconut Pound Cake

- 1 2/3 cup butter (2 sticks plus part of another)
- 3 cups sugar
- 5 eggs, at room temperature
- 3 cups plus 6 T cake flour
- ½ tps baking powder
- 1 tps salt
- 1 cup buttermilk
- 1 tsp vanilla extract
- 1 cup shredded coconut (I use organic, non-sweetened coconut)

Preheat oven to 325°. Butter and flour a 10-inch tube pan (I use an aluminum Angel food pan).

Cream the butter, shortening and sugar together for at least 2 minutes until it lightens in color. Add the eggs one at a time, beating thoroughly after each addition. Sift together the flour, baking powder, baking soda and salt. Combine the buttermilk and the vanilla. Add the dry ingredients in three additions alternatively with the liquid ingredients, starting and ending with the flour mixture. Do not overmix. Fold the coconut into the batter, and pour into the prepared pan. If you have too much batter, make a cupcake or two. Bake the cake for 1 hour, then test. It may need to bake for another 15 minutes or so.

Courtesy of the Houston Chronicle with a few modifications by Melinda