

Coconut Pound Cake

3 cubes butter, softened

1—8 oz. Pkg. Cream cheese, softened

3 c. sugar

6 eggs

3 c. flour, all purpose

2 tsp. vanilla

1 and 1/2 tsp. Coconut flavoring

Beat butter and cream cheese 5 minutes. Add sugar gradually and continue to beat. Add eggs and beat well after each one.

Add flavorings and flour. Mix until all is blended in.

Pour into greased bundt pan and bake in preheated 325' oven for 1 hour and 20 minutes. Test cake as it may not take quite as long.

I used a Pampered Chef stone bundt pan and it worked really well.

Top with chocolate frosting of choice or try a white glaze and then sprinkle with toasted coconut. YUM!

For Glaze, I mix a couple of Tbsp. Of soft butter with some powdered sugar, milk, and vanilla. Be brave and don't measure. If you want the glaze to be chocolate, add some cocoa powder.