

Aunt Bet's Coconut Pound Cake

This recipe came from Mrs. Betty Eley, Donna Book's aunt. Donna brought this cake to our PlowShare meeting (5/2021) and it was well received for both it's appearance and flavor!

Ingredients

2 sticks margarine
1/2 cup Crisco shortening
1 cup milk
1/2 tsp baking powder
3 cups sugar
3 cups plain flour
5 eggs
1 1/2 Tbsp. coconut flavoring

Directions

Cream margarine, Crisco and sugar. Add eggs, one at a time. Add 1 cup flour and 1/2 cup milk, add remaining flour and last half of milk with baking powder in it. Add flavoring. Bake 1 1/2 hours at 300°F in tube pan.

Icing

1 small package cream cheese
2 1/2 Tbsp milk
1 Tbsp coconut flavoring
Add enough 4X sugar to thicken

Mix and spread on cake after cake is cold. Sprinkle fresh coconut on top and sides.

— Donna Book