Coconut Pound Cake IV

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 cups sugar
1 cup Crisco
6 eggs
1 cup flour, sifted
1/2 teaspoon salt
1 cup Angel Flake coconut
1 teaspoon vanilla
1 teaspoon butter flavoring
GLAZE
1 cup sugar
1/2 cup water
2 teaspoons coconut flavored extract

In a bowl, cream together the sugar and Crisco. Add the eggs, one at a time.

In a bowl, mix together the flour, salt and coconut. Add to the creamed mixture. Add the vanilla and butter flavoring.

Pour into a greased and floured Bundt pan.

Bake in the oven at 350 degrees for one hour.

Remove the cake from the oven and let stand for 5 minutes.

Make the glaze: In a saucepan, boil the sugar and water for 2 minutes. Add the coconut flavoring extract. Mix well.

Pour the glaze over the cake while hot.

Yield: 16 to 20 servings

Dessert