
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

Per Serving (excluding unknown items): 3794 Calories; 71g Fat (16.6% calories from fat); 59g Protein; 746g Carbohydrate; 12g Dietary Fiber; 1272mg Cholesterol; 1858mg Sodium. Exchanges: 6 1/2 Grain(Starch); 6 Lean Meat; 3 Fruit; 9 1/2 Fat; 40 Other Carbohydrates.