

Italian Cream Pound Cake - Buttery, Dense, and Southern-Inspired

Italian Cream Pound Cake ?? A Rich, Buttery Dessert With Southern Flair



OVEN
325°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cake:

- 1 cup unsalted butter, softened
- $\frac{1}{2}$ cup vegetable oil
- $\frac{2}{3}$ cups granulated sugar
- 5 large eggs, room temperature
- 3 cups all-purpose flour
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 cup buttermilk
- 1 tbsp vanilla extract
- 1 tsp coconut extract (optional, but recommended)
- 1 cup sweetened shredded coconut
- 1 cup chopped pecans, toasted for extra flavor

Optional Cream Cheese Glaze:

- 4 oz cream cheese, softened
- 2 tbsp unsalted butter, softened
- $1\frac{1}{2}$ -2 cups powdered sugar
- 1-2 tbsp milk or cream
- $\frac{1}{2}$ tsp vanilla extract
- Pinch of salt

DIRECTIONS

- 1.** Preheat & Prep:: Preheat oven to 325°F (163°C).
- 2.** Grease and flour a 10-inch bundt or tube pan.
- 3.** Cream Butter, Oil & Sugar:: In a large bowl, beat butter, oil, and sugar until light and fluffy (about 4-5 minutes).
- 4.** Add Eggs:: Beat in eggs one at a time, mixing well after each.
- 5.** Mix Dry Ingredients:: In another bowl, whisk flour, baking soda, and salt.
- 6.** Alternate Mixing:: Add flour mixture to wet ingredients alternately with buttermilk, starting and ending with flour.
- 7.** Stir in vanilla and coconut extract.
- 8.** Fold in Coconut & Pecans:: Gently fold in shredded coconut and chopped pecans.
- 9.** Bake:: Pour into prepared pan.
- 10.** Bake for 75-85 minutes, or until a toothpick comes out clean.
- 11.** Cool:: Let cool in pan for 15-20 minutes.
- 12.** Invert onto a wire rack and cool completely.

TIPS FOR SUCCESS

- Use room temperature ingredients for the best mix and texture.
- Toast the pecans for deeper flavor and crunch.

Don't overmix once you add the flour-just blend until combined.

Let it cool fully before glazing to avoid melting the icing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/italian-cream-pound-cake-buttery-dense-and-southern-inspired/>