

## Zesty Coconut Lemon Pound Cake with Glaze

Prepare to be transported to a tropical paradise with every slice of this exquisite



**OVEN**  
**325°F**

**TIME**  
**4 min**

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### INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 1 tbsp lemon zest (from about 2 lemons)
- 2 tbsp fresh lemon juice
- 1 tsp coconut extract
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- 1 cup buttermilk
- 1 cup sweetened shredded coconut
- 2 cups powdered sugar (confectioners' sugar)
- 2-3 tbsp fresh lemon juice
- 1-2 tbsp coconut milk or whole milk
- 1 cup sweetened shredded coconut (for topping)

#### Swaps and Notes:

**Butter:** Unsalted butter is preferred to control salt levels. Ensure it's truly softened to room temperature for proper creaming.

**Eggs & Buttermilk:** Room temperature eggs and buttermilk are crucial for a smooth, well-emulsified batter.

**Lemon Zest & Juice:** Always use fresh lemons for the best, brightest flavor. Avoid bottled lemon juice.

**Coconut Extract:** This is key for boosting the coconut flavor beyond just the shredded coconut.

Don't skip it!

Flour: All-purpose flour is standard. Sifting is recommended for a finer crumb.

Sweetened Shredded Coconut: Use sweetened shredded coconut for maximum flavor and moisture in the cake and topping.

Glaze Liquid: Coconut milk in the glaze enhances the coconut flavor; regular milk works too if you don't have coconut milk. Adjust the amount of liquid for desired consistency.

## DIRECTIONS

1. Baking this beautiful pound cake is a classic process that yields stunning results.
2. Make the Cake:: Preheat Oven & Prep Pan: Preheat your oven to 325°F (165°C). Generously grease and flour a 10-inch Bundt or tube pan. Ensure every crevice is coated to prevent sticking.
3. Cream : Butter & Sugar: In a large mixing bowl, using an electric mixer, cream the softened butter and granulated sugar together on medium-high speed for about 3-4 minutes, until the mixture is light, fluffy, and pale in color. This step incorporates air for a tender crumb.
4. Add : Eggs: Add the eggs one at a time, beating well after each addition until fully incorporated. Scrape down the sides of the bowl as needed.
5. Stir in : Flavorings: Stir in the lemon zest, fresh lemon juice, coconut extract, and vanilla extract until just combined.
6. Combine : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, and salt.
7. Alternate : Wet & Dry: With the mixer on low speed, add the dry ingredients to the wet mixture alternately with the buttermilk, beginning and ending with the flour mixture. Mix just until combined after each addition. Be careful not to overmix; overmixing can lead to a tough cake.
8. Fold in : Coconut: Gently fold in the sweetened shredded coconut until it is evenly distributed throughout the batter.
9. Pour & : Bake: Pour the batter evenly into the prepared Bundt or tube pan and smooth the top with a spatula.

10. **Bake:** Bake for 60-75 minutes, or until a wooden toothpick inserted into the center of the cake comes out clean. The top should be golden brown and spring back when lightly touched.
11. **Cool :** Cake: Remove the pan from the oven and let the cake cool in the pan for 15 minutes. This allows the cake to set before handling. Then, carefully invert the cake onto a wire rack to cool completely. It must be entirely cool before glazing.
12. **Make the Glaze::** Whisk Glaze Ingredients: In a medium bowl, whisk together the 2 cups powdered sugar, 2-3 tablespoons fresh lemon juice, 1-2 tablespoons coconut milk or whole milk, and 1 teaspoon coconut extract until the mixture is smooth and pourable. Adjust the amount of liquid to achieve your desired consistency for drizzling.
13. **Drizzle & : Garnish:** Once the pound cake has cooled completely, place it on a serving plate or back on the wire rack (with parchment paper underneath to catch drips). Drizzle the glaze generously over the cooled cake, allowing it to drip beautifully down the sides.
14. **Add : Coconut Topping:** Immediately sprinkle the 1 cup sweetened shredded coconut evenly over the glazed cake before the glaze sets.
15. **Serve:** Allow the glaze to set slightly (about 15-30 minutes) before slicing and serving.

## SWAPS & NOTES

It's a flavor combination that always feels fresh and inviting.

What truly sets this recipe apart is its incredible texture: dense, yet unbelievably moist, a hallmark of a classic pound cake.

The buttermilk contributes to its tenderness, while the shredded coconut folded into the batter adds a lovely chewiness and depth of flavor.

The final touch of the coconut lemon glaze and extra shredded coconut not only makes it visually stunning but also intensifies that delightful tropical essence.

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

Original recipe: <https://chefmaniac.com/zesty-coconut-lemon-pound-cake-with-glaze/>