

# Chocolate-Coconut Pound Cake

Bon Appetit, March, 2014



- 4 tablespoons unsalted butter, room temperature, plus more for the pan
- 1 1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon kosher salt
- 3/4 teaspoon baking powder
- 1/2 cup virgin coconut oil, room temperature
- 1 1/2 cups sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 2/3 cup buttermilk
- 1/4 cup unsweetened coconut meat, to sprinkle on top (flake type)
- 1 tablespoon sugar, to sprinkle on top

*Per Serving (excluding unknown items): 471 Calories; 24g Fat (44.1% calories from fat); 7g Protein; 62g Carbohydrate; 3g Dietary Fiber; 96mg Cholesterol; 332mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 2 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 8

1. Preheat oven to 325°. Butter an 8x4" loaf pan; line with parchment paper, leaving a generous overhang on long sides. Whisk flour, cocoa powder, salt, and baking powder in a medium bowl; set aside.
2. Using an electric mixer on medium-high speed, beat oil, butter, and sugar until pale and fluffy, 5-7 minutes. Add eggs one at a time, beating to blend between additions; beat until mixture is very light and doubled in volume, 5-8 minutes. Add vanilla.
3. Reduce mixer speed to low and add dry ingredients in 3 additions, alternating with buttermilk in 2 additions, beginning and ending with dry ingredients (do not overmix; it will cause cake to buckle and split). Scrape batter into prepared pan and run a spatula through the center, creating a canal. Sprinkle with coconut and remaining sugar.
4. Bake cake, tenting with foil if coconut browns too much before cake is done (it should be very dark and toasted), until a tester inserted into the center comes out clean, 70-80 minutes. Transfer pan to a wire rack; let cake cool in pan 20 minutes before turning out. Carefully remove paper, allow to cool completely, then slice using a serrated knife. It says it serves 8, but you can probably get about 10-11 slices if you try.
5. **DO AHEAD:** Cake can be baked 5 days ahead. Keep tightly wrapped at room temperature. (But I doubt this would last 5 days - I'd eat it all!)