



# Coconut Loaf Cake

Jean Trebek's Reliable Recipes  
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Alison and I love coconut.  
So, when I made this delicious loaf, of course I gave her some.

This cake is perfect for a dessert, for a breakfast pick-me-up or, as Alison confessed, a late night snack with a glass of almond milk.

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## Coconut Loaf Cake

### **Ingredients:**

- 1 cup unsalted butter (softened)
- 1 1/2 cups granulated sugar
- 3 large eggs (room temperature)
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking powder
- 1 tsp salt
- 3/4 cups unsweetened coconut milk (canned)
- 1 cup packed shredded coconut (sweetened)

**Coconut Glaze:**

1 cup confectioner's sugar (powdered sugar)

1/3 cup unsweetened coconut milk (canned)

1 tsp vanilla extract

**Instructions:**

Preheat the oven to 325 degrees.

Using an electric mixer, with the paddle attachment, beat the butter and sugar for about 3 minutes on medium speed...mixture should be light and somewhat fluffy.

While the butter and sugar are beating, combine flour, baking powder and salt in a bowl and give a mix to incorporate together with a fork.

Add in, one at a time, the eggs....beating just a bit after each egg, not too long.

Mix in both vanilla and almond extracts.

Turn the mixture to low and alternate flour mixture and coconut mil until combined. Do not over mix.

Scrape the sides and bottom of the bowl.

Add in the shredded coconut to the batter and give in one more quick mix.

Prepare a loaf pan..I spray a loaf pan with Pam Baking spray.

Pour batter into the loaf pan, spread evenly, and bake for about 1 hour. The time will vary according to your oven, so make sure to check the loaf and make sure it's finished.

The top will be a golden brown and the center comes out clean with a toothpick.

### **Coconut Glaze:**

In a small bowl combine all the ingredients and whisk using a for until combined.

Pour over the bread once it has cooled for about half an hour.

Top the coconut loaf and glaze with shredded coconut.

Press down very slightly on the coconut flakes to ensure they adhere to the glaze.

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