

CONCORD FOODS



Lemon Coconut Loaf Cake

INGREDIENTS, SERVES 10:

- 1 1/4 cups sweetened flake coconut, divided
- 1 cup sugar
- 1/2 cup unsalted butter, at room temperature
- 3 eggs, at room temperature
- 1/4 cup sour cream
- 1/4 cup Concord Foods Lemon Juice from Concentrate
- 1 teaspoon vanilla
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- For the lemon glaze:
 - 1/2 cup powdered sugar
 - 1 tablespoon Concord Foods Lemon Juice from Concentrate
 - 1 tablespoon butter, melted
 - 1/4 teaspoon vanilla

DIRECTIONS:

- Heat oven to 325°F. Spray an 8x4-inch loaf tin with non-stick cooking spray. Cut strips of baking parchment to line the tin lengthwise and horizontally leaving a 3-inch overhand. Spray parchment with non-stick cooking spray. Set aside.
- In a medium skillet over medium heat add coconut. Cook, stirring constantly, until coconut is just turning golden brown, about 5-10 minutes. Remove from heat and continue to stir until coconut has cooled slightly and is no longer browning, about 2 minutes. Set 1/4 cup of toasted coconut aside.
- In a medium bowl with a hand mixer, or in a stand mixer fitted with the paddle attachment, add sugar and butter. Beat on medium speed until well incorporated and lighter in color, about 2 minutes. Add eggs, one at a time, beating for 30 seconds after each egg is added.
- In a small bowl combine sour cream, lemon juice, and vanilla. Stir well.
- In a separate bowl combine flour, baking powder, baking soda, and salt. Whisk to combine.
- To butter mixture add dry ingredients along with the sour cream mixture, in three alternating installments, starting and ending with dry ingredients. Add 1 cup toasted coconut and fold to combine. Do not over-mix.
- Transfer batter to prepared pan. Bake for 60-65 minutes, or until cake is golden brown, is coming away from the sides of the pan, and springs back when gently pressed in center. Cool in pan for 20 minutes, then use parchment handles to transfer cake to a wire rack to cool.

PREPARE GLAZE:

- In a small bowl combine glaze ingredients and whisk until smooth.
- Once cake has cooled remove parchment. Drizzle glaze over top, letting it drip down the sides. While glaze is wet, top with reserved coconut. Let glaze set, about 1 hour, before serving.

