

Banana Coconut Pound Cake with Key Lime Glaze

(modified by Sweetnicks)(modified further by Katie Beth Curtis)

3 teaspoons plus 3 cups sugar, divided
1 cup butter, softened
6 eggs
1 cup mashed ripe bananas (use 3 medium)
1-1/2 teaspoons vanilla extract
1 teaspoon coconut extract
1/2 teaspoon almond extract
1/3 cup coconut cream (basically, sweetened condensed coconut milk)
3 cups all-purpose flour
1/4 teaspoon baking soda
1 cup (8 oz) sour cream

Key Lime Coconut Glaze:

1/2 cup confectioners' sugar
1/2 teaspoon coconut extract
2 tablespoons Key Lime juice
1 tablespoon flaked coconut



Grease a 10-in fluted tube pan. Sprinkle with 3 teaspoons sugar; set aside. In a large mixing bowl, cream butter and remaining sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in bananas and extracts. Stir in the coconut cream. Add flour, baking soda, and sour cream, beating until just combined. Pour into prepared pan (pan will be pretty full). Bake at 325 for 75-85 minutes or until a toothpick inserted near the center comes out clean. (I baked at 350 for 70-75 minutes...may have been necessary because of the added liquid.) Cool for 10 minutes before removing pan.

In a small bowl, whisk the glaze ingredients until smooth; drizzle over cake. (I did not have flaked coconut, so I just added coconut cream to the glaze for a fuller coconut flavor. You could probably use the coconut cream alone as a glaze for this cake, too, but you would lose the key lime tartness). Store in the refrigerator. Yield: 12-15 servings

Katie Beth Curtis

Katie Beth made this for a luau the first time and I loved it! What a tropical treat!