Orange Citrus Pound Cake with Orange-Coconut Glaze

A Writer in the Kitchen with MK McClintock

Have you been looking for a light and tasty treat to enjoy any time of the day? This recipe is an ever-so-light variation (Thanks, Mom!) of a coconut pound cake recipe my mother has been making for years. The original Coconut Pound Cake recipe comes from *Entertain & Celebrate* Magazine, Easter 2019.

MISE EN PLACE (everything in place; gather; getting the kitchen ready)

1. Read the recipe, including instructions. Make sure you have all your ingredients and tools on hand and enough of what you need.
2. Take your butter, eggs, and cream cheese out an hour prior to baking so they come to room temperature. If you keep a warm house, ½ an hour should suffice.

INGREDIENTS:

For the Cake
- ¼ cup unsalted butter, softened to room temperature (do not melt)
- 4 ounces cream cheese, softened (I like to use 1/3 less fat)
- 1 ½ cup granulated sugar
- 3 large eggs, at room temperature
- 1 ½ cups all-purpose or pastry flour
- 1 teaspoon kosher or sea salt
- ½ teaspoon baking powder
- ½ teaspoon orange zest, plus more if desired for garnish
- 2 teaspoons vanilla extract
- 1 teaspoon coconut extract
- 1 teaspoon orange extract
- Unsweetened coconut flakes, if desired for garnish

For the Glaze
- 2 cups confectioners' sugar
- ¼ cup unsweetened coconut milk
- 3 teaspoons fresh orange juice

INSTRUCTIONS:

For the Cake
1. Preheat oven to 350°F and prepare a 9x5-inch loaf pan OR an 8-well small loaf pan. I like to use a baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a medium bowl (to use a hand mixer), beat together butter and cream cheese at medium speed until smooth.
3. Add sugar slowly, beating until fluffy.
4. Add eggs, one at a time, beating until pale yellow in color.
5. In a separate, medium bowl, stir or whisk together flour, salt, baking powder, and zest. Make sure the ingredients are well mixed. Using a whisk incorporates more air.
6. With mixer on low speed, gradually add flour mixture to butter mixture, ½ cup at a time, until combined.
7. Beat in vanilla, coconut, and orange extracts.
8. Spoon batter into prepared pan of choice. The small-loaf pan is great because each loaf freezes well, and the slices are smaller for better portion control.
9. Bake for 1 hour if using 9x5 loaf pan. Recommend checking after 45 minutes.
10. Bake for 25 minutes if using the 8-well small loaf pan.
11. Allow to cool in the pan on a wire cooling rack, away from heat, for 10 minutes before removing. Once removed, allow to cool completely on rack.

12. Once cooled, pour the glaze over the cake(s). If desired, garnish with coconut, zest, and/or berries.

For the Glaze
   1. In a small bowl, whisk together all glaze ingredients until smooth. Use immediately.

NOTES:
- Nutritional info may vary based on the type of ingredients used. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use.