



TOASTED COCONUT POUND CAKE

Directions

What You'll Need:

For the Cake:

- 1 package Keto Queen Kreations Pound Cake Mix
- 1 1/2 cups toasted coconut flakes (see below) will need a total of 2 cups for the entire recipe
- 2 TBSP unsweetened milk

Glaze:

- 2 TBSP unsweetened milk
- 1/2 cup powdered sweetener (grind granulated if you do not have powdered)

Topping:

- 1/2 cup toasted coconut

How to Prepare:

1. Preheat oven to 350 degrees F
2. Prepare and pound cake as directed on package
3. Once mixed, add in 1 1/2 cups of toasted coconut and additional 2 TBSP toasted coconut
4. Bake for 30-40 minutes or until toothpick comes out clean
5. Once pound cake is cooled, transfer to a wire rack
6. Mix together glaze ingredients, adding 1 TBSP unsweetened milk at a time until glaze consistency is formed
7. Drizzle over pound cake
8. Top with remaining toasted coconut
9. ENJOY!

To toast coconut flakes:

1. Spread out coconut on parchment paper or a baking mat
2. Bake for 4-6 minutes on 350 degrees watching the coconut so it does not burn.

Recipe from : @lowcarbdashian

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