



Makes: 10-12 servings

Prep Time: 35 minutes Cook Time: 1 hour

Total Time: 1 hour 45 minutes plus cooling time 2 hours

Ingredients

- 3 cups (360g) cake flour
- 3 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup unsalted butter, softened to room temperature
- 1 & 3/4 cups granulated sugar
- 1 heaping tbsp lemon zest
- 1/2 cup vegetable oil
- 5 large eggs, at room temperature
- 2 tsp pure vanilla extract
- 1 tsp coconut extract
- 1/2 cup full-fat sour cream or plain yogurt, at room temperature
- 2/3 cup whole milk, at room temperature
- 1/4 cup fresh lemon juice
- 1 cup sweetened flaked/shredded coconut

Lemon Cream Cheese Frosting:

- 8 ounces full-fat brick cream cheese, softened to room temperature
- 1/4 cup unsalted butter, softened to room temperature
- 2 cups confectioners' sugar
- 1-2 tbsp fresh lemon juice
- 1 tsp pure vanilla extract

For Topping:

- 1 & 1/2 cups sweetened flaked/shredded coconut (see Chef's Note)
- 1-2 cups candy-coated chocolate eggs, such as Cadbury Mini Eggs

Instructions

Preheat oven to 350°F. Generously grease a 10- to 12-cup Bundt pan.

Whisk the cake flour, baking powder, baking soda, and salt together in a medium bowl. Set aside.

In a large bowl using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy, about 1 minute. Add the granulated sugar and lemon zest and beat on high speed for 3–4 minutes until creamed. Scrape down the sides and up the bottom of the bowl as needed. Add the oil and mix on medium speed to combine.

With the mixer running on low speed, add the eggs one at a time, then add sour cream and the vanilla and coconut extracts. Beat on medium-high speed until combined. Scrape down the sides and up the bottom of the bowl as needed.

Whisk the lemon juice and milk together. With the mixer running on low speed, add the dry ingredients in 3 additions, alternating with the lemon-milk mixture and mixing after each addition until just incorporated. Do not over-mix. The batter will be thick and fluffy. Fold in the coconut.

Spoon/pour evenly into Bundt pan and bake for 55–65 minutes, or until the edges are golden brown. If you find the top is browning too quickly, loosely cover with aluminum foil about halfway through bake time.

Cool cake for 2 hours in the pan set on a cooling rack, and then invert onto a cake stand or serving plate. Cool completely before decorating.

To make the frosting, in a large bowl using a handheld or stand mixer fitted with a whisk or paddle attachment, beat the cream cheese and butter together on medium speed until smooth, about 2 minutes. Add confectioners' sugar, 1 tablespoon lemon juice, and vanilla extract with the mixer running on low. Increase to high speed and beat for 3 minutes. Add 1 more tablespoon of lemon juice to thin out, if desired. Taste. Add a pinch of salt if desired.

Using an icing spatula or a knife, frost the cooled Bundt cake. Top with sweetened flaked/shredded coconut. Fill the hole in the center of the cake with candy-coated chocolate eggs. Serve immediately or refrigerate until ready to serve, up to 24 hours. If the cake has been refrigerated for longer than an hour, let it sit out at room temperature for about 30 minutes before serving, to soften up a bit. Cover leftover cake tightly and store in the refrigerator for up to 5 days.

Chef's Notes:

Make Ahead & Freezing Instructions: You can make and cool the cake 1 day before serving, store

covered overnight, and decorate and serve the following day. You can also make and decorate the cake one day in advance. To freeze, wrap unfrosted baked and cooled cake in 1–2 layers of plastic wrap, then a layer of aluminum foil. Freeze for up to 3 months. Allow to thaw (still in the wrapping) overnight in the refrigerator, then bring to room temperature before frosting, slicing, and serving.

Toasted Coconut for Topping: If desired, you can toast some or all of the coconut for the topping. Spread the coconut on an ungreased baking sheet, and bake in a 325°F oven for 10-12 minutes, or until browned to your liking. Let cool before using.

Recipe by Sally's Baking Addiction