

# Chocolate-Coconut Pound Cake

## Ingredients

- ¼ cup unsalted butter, room temperature, plus more
- 1½ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon kosher salt
- ¾ teaspoon baking powder
- ½ cup virgin coconut oil, room temperature
- 1½ cups plus 1 tablespoon sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- ⅔ cup buttermilk
- ¼ cup unsweetened coconut flakes

## Preparation

Preheat oven to 325°. Butter an 8x4" loaf pan; line with parchment paper, leaving a generous overhang on long sides. Whisk flour, cocoa powder, salt, and baking powder in a medium bowl; set aside.

Using an electric mixer on medium-high speed, beat oil, ¼ cup butter, and 1½ cups sugar until pale and fluffy, 5–7 minutes. Add eggs one at a time, beating to blend between additions; beat until mixture is very light and doubled in volume, 5–8 minutes. Add vanilla.

Reduce mixer speed to low and add dry ingredients in 3 additions, alternating with buttermilk in 2 additions, beginning and ending with dry ingredients (do not overmix; it will cause cake to buckle and split). Scrape batter into prepared pan and run a spatula through the center, creating a canal. Sprinkle with coconut and remaining 1 Tbsp. sugar.

Bake cake, tenting with foil if coconut browns too much before cake is done (it should be very dark and toasted), until a tester inserted into the center comes out clean, 70–80 minutes. Transfer pan to a wire rack; let cake cool in pan 20 minutes before turning out.

**DO AHEAD:** Cake can be baked 5 days ahead. Keep tightly wrapped at room temperature.