

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/05/20/lemon-coconut-bread/>

## Lemon Coconut Cake

From: Land O'Lakes / Servings: 1 Loaf

### Bread

1 cup sugar

1/2 cup butter, softened

2 eggs

1/2 cup milk

3 tbsp lemon juice

1 tbsp lemon zest

1 3/4 cups all purpose flour

1 tsp baking powder

1/4 tsp salt

Heat oven to 350°F (176 °C). Grease and flour 8×4 inch loaf pan; set aside.

Combine sugar, butter and eggs in large bowl. Beat at medium speed, scraping bowl often, until creamy.

Add 1/2 cup milk, lemon juice and lemon zest; continue beating until well mixed.

Stir in flour, baking powder and salt until well mixed.

Reserve 2 tablespoons coconut; set aside. Combine cream cheese and 3 tablespoons powdered sugar in small bowl until well mixed. Stir in remaining coconut.

Spoon half of batter into prepared pan.

### Filling

3/4 cup sweetened flaked coconut, toasted

3 ounces (85 g) package cream cheese, softened

3 tbsp powdered sugar

Drop teaspoonfuls of filling mixture evenly over batter.

Spoon remaining batter over filling; smooth top with back of spoon.

Bake for 50 to 55 minutes or until top is deep golden brown. Cool in pan 10 minutes.

Remove from pan to cooling rack; cool completely.

### Glaze

1/2 cup powdered sugar

Combine 1/2 cup powdered sugar and enough half & half in small bowl for desired glazing consistency.

2 - 3 tsp half & half

Spoon over bread; sprinkle with reserved coconut.

**Notes and Tips**

To toast coconut, spread coconut into single layer on ungreased baking sheet. Bake at 350°F (176 °C) for 5 to 10 minutes, stirring occasionally, until light golden brown. Remove from baking sheet. Cool completely.

I used Philadelphia Light cream cheese.

For the glaze, I used milk instead of half & half and added lemon zest.

My baking pan is dark in color, so I reduced the temperature by 25 degrees and watched the baking time.