

High Altitude Louisiana Crunch Cake

Rich vanilla cake with coconut & almond glaze makes this a delicious bundt cake recipe!

Equipment

- Bundt Cake Pan
- Baking Sheet

Ingredients

- 5 large eggs
- 1 1/4 cup buttermilk
- 1/4 cup sour cream
- 1 cup butter
- 2 cups sugar minus 2 tbsp
- 3 cups flour plus 3 tbsp
- 1 tsp salt
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 2 tsp vanilla extract
- 1/4 cup coconut flakes

Glaze

- 4 tbsp butter
- 2 cups powdered sugar
- 3 tbsp milk
- 1/2 tsp vanilla extract
- 3/4 tsp almond extract
- 1/8 cup sliced almonds
- 1/8 cup coconut flakes

Instructions

LOUISIANA CRUNCH CAKE

1. Preheat your oven to 360F.
2. Crack your eggs into a small bowl and set aside.
3. Measure out your buttermilk and sour cream, set aside.
4. Prepare your bundt pan. Use 1-2 tsp of avocado oil (or your oil of choice) to grease your pan. Then use 2-3 tbsp of flour to dust your pan. Place the bundt pan on top of the baking sheet.
5. In a small bowl combine the flour, salt, baking powder and baking soda. Mix with a fork until they are incorporated.
6. Add the butter and sugar to your mixing bowl. Mix on medium high to high speed for a few minutes, until the mixture starts to get fluffy. Scrape the bowl and mix for another 30 seconds.
7. Add in half of the eggs and mix until just combined. Add in the rest of the eggs and mix until just combined.
8. Scrape the bowl and add in the vanilla extract and the sour cream. Mix until combined.
9. Add in half of the buttermilk and mix until combined.
10. Add in half of the flour mixture and mix until combined.
11. Add in the rest of the buttermilk and mix until combined
12. Add in the rest of the flour mixture and mix until combined.
13. Mix the batter by hand to make sure everything is incorporated. Add the batter to your bundt pan. Evenly distribute the cake batter around the bundt pan.
14. Bake for about 55-60 minutes. The cake is done when a knife or skewer comes out clean and the sides start to pull away from the edge of the pan.
15. Take the cake out of the oven and let it cool in the bundt pan for about 10 minutes.
16. Flip the bundt pan upside down on the cooling rack and let it cool with the bundt pan still on top for another 15-20 minutes.
17. Gently remove the cake from the pan. You can use a knife to try to free the edges on the outside and inside of the pan. Let the cake cool on the cooling rack until it reaches room temperature.
18. Either glaze the cake or store it in an airtight container. The cake will last for about 1 day at room temperature, or 7 days in the refrigerator. You could also freeze any leftover cake for up to 3 months in an airtight container.

GLAZE

1. In a small bowl mix together the sliced almonds and the coconute flakes. Set aside.
2. Melt the butter in the microwave or on the stove.
3. In another small bowl, combine the powdered sugar and the milk, then add the butter. Mix until combined, then add the vanilla and almond extracts. Mix until there are no clumps. Add more milk if the consistency is too thick, or more powdered sugar if it is too runny.
4. Add the glaze to the top of the cake, then sprinkle with the almond & coconut mixture before it hardens.