

Betty's Louisiana Crunch Cake--Great for Mother's Day!

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In this video, Betty demonstrates how to make a Louisiana Crunch Cake. This is the dessert I chose for Mother's Day this year; I think it is perfect; you may top it with Almond-Flavored Sugar Glaze, which is in bettyskitchen.

Ingredients:

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
2 cups sugar
1 cup butter, softened
4 eggs
¼ cup sour cream
1 cup buttermilk
2 teaspoons vanilla extract
¼ cup sugar (additional)
¼ cup sweetened flaked coconut



In a medium-sized bowl, combine 3 cups flour, 1 teaspoon salt, 1 teaspoon baking powder, and 1 teaspoon baking soda. Set aside. In a very large mixing bowl, beat 1 cup butter with an electric mixer, until light and fluffy, about 5 minutes. Add 2 cups sugar and continue beating until mixture is very light and fluffy, about 2 more minutes. Beat in 4 eggs, one at a time. Stir in ¼ cup sour cream and 2 teaspoons vanilla. Now, add the flour mixture and 1 cup buttermilk, alternating between them, beginning and ending with the flour mixture. Set cake batter aside while preparing baking pan. Butter and flour a Bundt cake pan on the bottom, the sides, and around the inner part. Sprinkle ¼ cup sugar on the bottom of the pan and slightly up the sides. Roll the pan around to disperse the sugar, tapping it on the sides to make an even coating of sugar. Leave any excess sugar in the bottom of the pan. Next, sprinkle ¼ cup flaked coconut over the sugar in the bottom of the pan. Shake the pan to distribute the coconut evenly. Pour the cake batter evenly over the top of the layer of coconut and sugar. Spread the top until it is smooth. Bake at 350 degrees (F) for about 50 minutes. When a cake tester comes out clean, the cake is done. Let cake cool in pan for 10 minutes. Use a knife to loosen the outer and inner edges of the cake. Invert the cake onto a cake plate or cake stand, so that the crunchy sugar-coconut side is up. Cool and cut into wedges to serve, or glaze with your favorite glaze before cooling. You will find an Almond-Flavored Sugar Glaze for this Louisiana Crunch Cake in bettyskitchen. I hope you enjoy this cake for Mother's Day—or any time of the year! Happy Mother's Day! Love, Betty