

COCONUT-RASPBERRY SWIRL BUNDT CAKE

Ingredients

1/2 pound (2 sticks) butter, plus more for pan
1/2 cup vegetable shortening
3 cups sugar
5 eggs
2 cups all-purpose flour, plus more for pan
10 oz sweetened, shredded coconut
1/2 teaspoon fine salt
1/2 teaspoon baking powder
1 cup milk
2 teaspoon coconut extract
1 teaspoon vanilla extract
1/2 cup seedless raspberry jam
3 tablespoons lemon juice
1-1 1/2 cups sifted powdered sugar

Directions

Preheat oven to 350F/175C degrees. Grease and lightly flour a bundt pan.

Spread coconut on a sheet pan and toast in the oven for 10-15 until golden brown and very dry. Cool completely. Reserve 1/3 of the toasted coconut (approximately 3 oz). Put remaining toasted coconut in a food processor and pulverize (essentially creating coconut flour, however it is more intense and toasty in flavor - do not substitute store-bought coconut flour). This makes approximately 1 cup of coconut flour.

With a mixer, cream butter and shortening together. Add sugar, a little at a time. Add eggs, 1 at a time, beating after each addition. Stir the flour, the salt, the baking powder and the homemade coconut flour together in a bowl and add to mixer alternately with the milk, starting with the dry ingredients and ending with the dry ingredients. Mix in vanilla and coconut extracts. Reserve 2 cups of the batter into a separate bowl.

In small saucepan or in microwave, heat 1/2 cup of raspberry jam until almost syrup-like; cool slightly. Mix with reserved batter. Pour half of batter into the greased and floured bundt pan. Spoon raspberry batter over top, leaving a 1/4-inch border, gently swirling layers. Spread remaining batter over raspberry layer..

Bake in preheated oven for 1 hour and 15 minutes, until a toothpick inserted in the center of the cake comes out clean. Cool upright in pan on wire rack for 1 hour, then invert onto plate and cool completely.

Once cake is cooled, make the raspberry glaze: In bowl, combine remaining (1/4 cup) raspberry jam, lemon juice and powdered sugar blending until smooth and of desired drizzling consistency. Makes about 1 cup.

Drizzle cooled cake with raspberry glaze and sprinkle on remaining toasted coconut before glaze sets.