Blood Orange Coconut Cake
A soft coconut sponge cake with a naturally colored blood orange icing

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INGREDIENTS

(makes 10 portions)

- 3 eggs (medium)
- 150g sugar
- 50g coconut oil (melted)
- 300g plain Greek yogurt (10% fat)
- 200g flour
- 1,5tsp baking powder
- 50g shredded coconut

- 100ml blood orange juice (freshly pressed)
- 50g sugar

- 100g icing sugar
- blood orange juice as needed

DIRECTIONS

1. First you want to prepare the syrup which you will need later for soaking the cake. For that you need 100 ml of freshly pressed blood orange juice and 50g of sugar. Combine the blood orange juice and the sugar in a small pot and heat over medium heat (do not boil) just until the sugar has melted. This should take only 3-5 minutes. Then remove from heat and leave aside to cool.

2. For the coconut sponge cake, whisk eggs and 150g sugar in a medium bowl with a hand mixer for about 5 minutes until pale. The mix is ready when you draw an eight on top and it stays for a couple of seconds. (See video)

3. Then add coconut oil and yogurt and mix just until combined.

4. Combine flour and baking powder and sift into the wet ingredients. Then add the shredded coconut and fold in with a spatula until a smooth batter forms.

5. Cover an 18cm or 20cm cake tin with parchment paper and butter it well with coconut oil. I used an 18cm cake tin to get a taller cake, but I think 20cm might be better as you get the syrup over a larger area in this case.

6. Transfer the batter into the cake tin, even out the top and bake the cake in the middle shelf of the oven in 180°C bottom top heat for 60-70 minutes for 18cm cake and 35-45 minutes for 20cm cake. If the cake starts to get too brown from the top you can cover it with parchment paper to ensure it doesn´t burn.

7. Remove the cake from the oven and allow to cool for about 5 to 10 minutes. Then pierce the cake thoroughly with a wooden skewer and start brushing it with the blood orange syrup. (See video) If you notice that the syrup is not soaking into the cake just leave it to soak for a couple of minutes and only then continue to brush it with the syrup. Once you have used up all of the syrup leave the cake to cool completely.

8. Once the cake has cooled completely, remove it from the cake tin and place it on the serving plate.

9. To prepare the icing, press some more blood orange juice and start adding it one teaspoon at a time to the icing sugar and mixing in between. Add only as much blood orange juice as needed to get a thick but pourable consistency. (See video) If you have added too much juice and the icing gets too runny you can add some more icing sugar to make it thick again.

10. Cover the top of the cake with the blood orange icing and some fresh blood orange slices. Use fresh fruit to decorate only if you are going to serve the cake right away. Otherwise you should candy the blood orange slices before using them for decoration.