

MAKE IT!

Orange Marmalade Cake

INGREDIENTS

¾ cup (6 ounces) unsalted butter, at room temp, plus more for greasing pan

¼ cup coarse sugar, like turbinado, for coating pan

1 orange, sliced 1/8th-inch thick

¾ cup sugar

1 cup sweetened coconut flakes

2 eggs, at room temperature

1 jar American Spoon Orange Marmalade

½ cup unsweetened coconut cream

1 ½ cups all-purpose flour

1 ½ teaspoons baking powder

½ teaspoon salt

INSTRUCTIONS

Heat oven to 325 degrees. Grease the bottom and sides of a 9-inch cake pan.

Place a parchment round in the bottom of the pan, then grease this too. Add the coarse sugar. Tilt and shake pan till the bottom and sides are coated with sugar.

Layer the orange slices on the bottom of the pan, starting in the center.

In the bowl of a stand mixer, beat together the ¾ cup butter, sugar, and coconut flakes on medium high speed for one minute. Scrape down the bowl as needed.

Add the eggs one at a time, mixing until incorporated. Add the coconut cream and marmalade. The batter might appear split at this point, but no worries!

In a separate bowl, whisk together the flour, baking powder, and salt. Add to the wet ingredients and mix till just combined.

Pour the batter into the pan, covering the orange slices. Bake till a tester stuck in the center of the cake comes out clean, about 45 minutes. Remove from oven and let cool for about 10 minutes. Run a paring knife around the edge of the pan, then invert onto a cooling rack. Remove the pan and carefully peel off the parchment round. Allow the cake to cool completely before serving.

