



triple coconut
BUNDT CAKE

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INGREDIENTS

	As needed, Crisco Professional® Pan Release Spray
2 cups	Flour, all-purpose
4 tsp	Baking powder
3/4 tsp	Kosher salt
1 1/2 cups	PET® Evaporated Milk
1 tsp	Lemon juice, fresh
1 tsp	Lemon zest, fresh
6 oz	Butter, cubed, room temperature
1 1/2 cups	Sugar
3	Eggs, large, room temperature
1 1/2 cups	Blackberries, frozen
1/2 cup	Dickinson® Blackberry Preserves
1 tsp	Turbinado sugar
6 tsp	Eagle Brand® Sweetened Condensed Milk

DIRECTIONS

1. Preheat conventional oven to 325°F. Spray bundt cake pan with Crisco Professional® Pan Release Spray.
2. Sift together flour, baking powder, and salt.
3. Combine PET® Evaporated Milk, lemon juice and lemon zest.
4. Cream butter and sugar until fluffy. Add eggs, one at a time, incorporating with each addition.
5. Add remaining wet and dry ingredients, alternating in 3 additions until combined. Fold in frozen Blackberries.
6. Pour half of batter into cake pan, seal in 1/4 cup Dickinson® Marion Blackberry Preserves. Top with remaining batter, seal in remaining 1/4 cup preserves.
Bake for 50 minutes or until a toothpick inserted into the cake comes out clean. Immediately top with sugar. Melt and drizzle with Eagle Brand® Sweetened Condensed Milk.
7. 10 to 15 minutes. Remove from pan and drizzle with Eagle Brand® Sweetened Condensed Milk. Cut into 12 equal slices.
8. To assemble single serving. Serve 1 slice.

NUTRITIONAL INFORMATION PER SERVING

Calories - 400	Protein - 8 g	Sulfur - 10 gm
Fats - 15 gm	Carbs - 70 gm	Fiber - 2 g
Iron - 2 %	Sodium - 310 mg	Potassium - 0 mg
Vitamin A - 10 %	Vitamin C - 0 %	Calcium - 0 mg