



Raspberry Swirl Bundt Cake with a Grapefruit Glaze Paired with *Folgers*® 100% Colombian

There's something so nostalgic, so simple, so childhood reminiscent about a great Bundt cake recipe and this one truly delivers, with a twist. Baking this instantly transports you back into warm memories that bring a smile instantly to your face. My bright Raspberry Swirl Bundt Cake with grapefruit glaze seems to effortlessly meld its flavoring with **Folgers**® 100% Colombian, medium-dark roast coffee. From this classic base, I added bright, zippy flavors such as fresh raspberries and grapefruit notes to bring out the exotic, full-bodied 100% Colombian beans.

Makes one 12-cup bundt cake/serves 10 to 12:

225g	unsalted butter, melted	2 sticks (16 T)
220g	buttermilk	1 cup
150g	grapeseed or other neutral oil	$\frac{3}{4}$ cup
25g	vanilla extract	2 T
5	large eggs	
2	large egg yolks	
450g	cake flour	$3\frac{1}{2}$ cups
450g	sugar	$2\frac{1}{4}$ cups
100g	light brown sugar	$\frac{1}{2}$ cup + 2 T (packed)
8g	baking powder	2 tsp
8g	kosher salt	2 tsp
1 recipe	raspberry puree (see below)	
1 recipe	grapefruit glaze (see below)	

1. Heat the oven to 350°F. Grease and flour a 12-cup bundt pan.
2. Whisk the melted butter, buttermilk, oil, vanilla extract, whole eggs, and egg yolks together in a large bowl.
3. Whisk the cake flour, sugar, brown sugar, baking powder, and salt together in a separate large bowl.
4. Pour the wet ingredients into the dry ones and stir to combine. If the batter looks lumpy, use a whisk to break up all the lumps.
5. Pour half of the batter into the bundt pan. Drizzle half of the raspberry puree in an even layer along the batter and use a toothpick to swirl it around. Pour the remaining cake batter on top, then drizzle the remaining raspberry puree on top and swirl it around with a toothpick.

6. Bake until the cake rises and puffs, 60 to 70 minutes. At 60 minutes, tap the top of the cake with your fingertips: The cake should bounce back firmly and the center should not be jiggly at all. If it doesn't pass this test, leave the cake in the oven for an additional 5 to 10 minutes.
7. Let the cake cool in the pan for 45 minutes, then run a small butter knife or offset spatula between the edge of the cake and the pan to help release it. Invert the pan onto a wire rack to fully release the cake and let it cool completely before glazing. Put a rimmed baking pan underneath the wire rack to catch the excess glaze.
8. With the cake still on the wire rack, pour the grapefruit glaze in an even stream all over the top of the cake. Don't feel like you need to use all the glaze. Save any leftover glaze to serve on the side when you slice the cake. Let the glaze set up for 15 minutes, then dig in!
9. The cake will keep in the refrigerator, wrapped, for up to 1 week. Let the refrigerated cake sit at room temperature for 1 hour before serving.

Raspberry Puree Recipe:

Makes about 280g (1¼ cups):

340g	raspberries	12 ounces
50g	sugar	¼ cup
0.5g	kosher salt	⅛ tsp

Put the raspberries, sugar, and salt in a blender and buzz until the raspberries are broken down. Pour the raspberry puree through a fine-mesh sieve and set aside until ready to use.

Grapefruit Glaze Recipe:

Makes about 515g (1½ cups):

1	ruby red grapefruit	
360g	confectioners' sugar	3 cups
1g	kosher salt	¼ tsp

1. Using a Microplane or the finest-toothed side of a box grater, zest the grapefruit. Do your best to grate only as far down as the yellow-pink part of the skin; the white pith has less grapefruit flavor and can be bitter. Set zest aside.
2. Cut off the top and bottom of the grapefruit. Standing the grapefruit up on its newly flat bottom, slice off the white peel following the curve of the fruit until only the fruit itself is left. Over a bowl, run a paring knife along the sides of each segment to release and remove it from the membranes, being sure to also remove all seeds. Chop the segments up into small chunks,

about the size of peas. Weigh out 130g (½ cup) of the segments and put them in a bowl with the zest. You can eat the leftover segments or save them for a late-night snack.

3. Squeeze the remaining juice from the grapefruit membranes into a separate bowl. Measure out 25g (2 tablespoons) and add that juice to the bowl with the grapefruit segments and zest.
4. Whisk the confectioners' sugar and salt into the grapefruit concoction and use immediately to glaze the bundt cake.