

Salt and Serenity

Raspberry Coconut Cornbread Shortcake

Makes 10 mini shortcakes

Adapted from Chef Vivian Howard's *Strawberry Shortcake with Basil Whipped Cream and Coconut Cornbread*. (PBS "A Chef's Life" series)

¼ cup unsalted butter
1/2 cup cornmeal
1 1/2 cups all purpose flour
1/2 cup granulated sugar
2/3 cup coconut flakes
1 Tablespoon baking powder
1/2 teaspoon salt
1/3 cup vegetable or coconut oil
1 Tablespoon honey
2 eggs (beaten)
1/2 cup cream of coconut (Coco Lopez brand works well)
7oz. coconut milk
1/2 teaspoon coconut extract
2 pints fresh raspberries
2 cups 35% cream
1-2 tablespoons icing sugar
Additional icing sugar for dusting finished cakes (optional)

1. Place butter in small saucepan over high heat. Melt butter, watching carefully, until butter turns brown. Remove from heat and pour into a small bowl to stop cooking process. Measure out 2 Tablespoons melted butter and set aside. With the remaining browned butter, liberally brush 2 mini Bundt pan trays (each tray has 6 mini cakes) and set aside.
2. Preheat the oven to 350°F. In a medium sized mixing bowl, whisk together cornmeal, flour, sugar, coconut flakes, baking powder and salt. In a separate bowl, combine 2 tablespoons melted butter, vegetable or coconut oil, honey, beaten eggs, cream of coconut, coconut milk and coconut extract. Pour the wet ingredients into the dry. Stir to moisten.

3. Using a $\frac{1}{4}$ cup measuring cup, fill the mini Bundt pans about $\frac{2}{3}$ full. You will have enough batter to make 10 mini cakes. Bake for about 15 minutes until golden brown. Cool in pan for 10 minutes, then turn mini cakes onto wire rack to finish cooling completely.
4. In a mixer fitted with the whisk attachment, or with your good old arm fitted with the same "attachment," whip the cream and icing sugar to medium stiff peaks.
5. Assemble shortcakes: Slice shortcakes in half horizontally. Place bottom halves on platter. Spoon on a generous dollop of whipped cream. Top with raspberries. Cover with top half of shortcake. Dust with icing sugar.