Blood Orange, Poppy Seed, and Coconut Bundt Cake

Serves 8-10

Nonstick mixture for coating pan:
16 grams (2 Tablespoons) all-purpose flour
25 grams (2 Tablespoons) vegetable oil
25 grams (2 Tablespoons) shortening
Cake:
314 grams (2½ cups) all-purpose flour
1 teaspoon Diamond Crystal kosher salt
½ teaspoon baking soda
13 grams (1½ Tablespoons) poppy seeds
284 grams (1¼ cups)unsalted butter, softened to room temperature
500 grams (2½ cups) granulated sugar
5 large eggs, room temperature
2 large egg yolks
2 teaspoons vanilla bean paste or vanilla extract
2 Tablespoons blood orange zest (from about 2 blood oranges)
43 grams (½ cup) sweetened shredded coconut
200 grams (1 cup less 2 tablespoons) full fat sour cream, room temperature
Blood Orange Syrup:
113 grams (½ cup) blood orange juice (from about 2-3 blood oranges)
50 grams (½ cup) granulated sugar
Blood Orange Glaze:
113 grams (1 cup) sifted confectioners' sugar
2-4 Tablespoons blood orange juice
Garnish: (optional)
1 teaspoon poppy seeds
Zest of 1 blood orange

1. Lower the oven rack to the lower third position and preheat the oven to 350°F. Whisk together flour, vegetable oil and shortening, for the nonstick mixture, until smooth. Using a pastry brush, very generously coat the inside of a 10-inch Bundt pan with the mixture. Don't forget the center post. Set aside.
2. **Make the cake:** Sift the flour salt, and baking soda into a medium sized bowl. Stir in poppy seeds. Set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on high speed until smooth and creamy, about 1 minute. Add sugar and beat on high speed for 3 minutes until creamed together and light yellow in colour. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the eggs, one at a time and mix well, on medium speed after each addition. Add egg yolks and mix well after each addition. Scrape down the sides and up the bottom of the bowl as needed. Add vanilla, blood orange zest and coconut. Beat for another 30 seconds.
4. Turn mixer to low speed. Add the dry ingredients in three additions, alternating with the sour cream, beginning, and ending with the dry ingredients, and mixing each addition just until incorporated. Do not over mix. The batter will be slightly thick.

5. Spoon the batter evenly into the Bundt pan. Bang the pan on the counter 2-3 times to get rid of any air bubbles. Bake for 55-60 minutes or until a toothpick inserted into the cake comes out clean. If the top of the cake browns too quickly, cover the cake loosely with aluminum foil. I covered mine with foil at the 40-minute mark. When the cake is done, remove from the oven, set pan on a cooling rack, and let cool for 10 minutes.
6. **While the cake is cooling, make the simple syrup.** Combine the granulated sugar and blood orange juice in a small saucepan over medium heat. Cook, stirring constantly, until the sugar has dissolved. Remove from heat and set aside.
7. Once cake has been out of oven for 10 minutes, turn it out onto a wire rack set over a rimmed baking sheet. Spoon the syrup over the top of the cake. Allow cake to completely cool before glazing and serving.
8. **Make the glaze:** Whisk the confectioners' sugar and blood orange juice together in a small bowl. Start with 2 Tablespoons juice and add additional juice as needed. You want a fairly thick consistency. Drizzle over cake. If using garnish, sprinkle on poppy seeds and orange zest before the glaze has dried. Let glaze set for about 30 minutes. Slice and serve.