

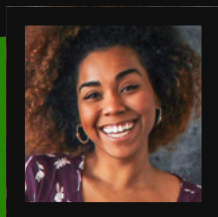


THE PALEY CENTER FOR MEDIA

Juneteenth Red Velvet Bundt Cake

Jerrelle Guy

Founder, Chocolate for Basil, and Author, *Black Girl Baking*



"Bright beets and concentrated hibiscus tea replace the artificial dye in this contemporary spin on red velvet cake. Reimagining nostalgic recipes like red velvet with more wholesome ingredients allows me the opportunity to honor my past but still integrate it into my evolving knowledge of how to move through the world more effectively today. Juneteenth is, of course, a celebration of freedom, and this brick-red bundt symbolizes the strength and courage it takes to truly get free."



RECIPE AND PHOTO CREDIT: JERRELLE GUY

Ingredients

- 1 cup/2 sticks unsalted butter (or unrefined coconut oil), at room temperature, plus more for greasing
- ¼ cup/ 20 grams cacao powder (spooned and leveled), plus more for dusting
- 20 grams (heaping ½ cup) dried hibiscus flowers
- ½ cup hot water
- 8 ounces cooked and peeled beets (about 3 medium beets)
- ¾ cup low-fat buttermilk, at room temperature
- 1 tbsp distilled white vinegar
- 2 tsp vanilla extract
- 1 ¼ cups oat flour (spooned and leveled)
- 1 cup coconut flour (spooned and leveled)
- ½ cup almond meal flour (spooned and leveled)
- ¾ tsp baking soda
- 1 ¼ tsp coarse sea salt
- 1 ¼ cups coconut sugar
- 4 large eggs, at room temperature
- 8-ounce package of cream cheese, at room temperature
- ⅓ cup honey

For other recipes and more, visit paleycenter.org/juneteenth

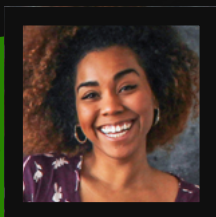


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Directions

1. Heat the oven to 350 degrees. Lightly grease a 9-inch bundt cake pan with butter (or coconut oil), and thoroughly dust all crevices with cacao powder, shaking away any excess over the sink.
2. In a small heat-proof bowl add the hibiscus flowers and pour over the hot water. Let steep for at least 15 minutes. Strain the liquid into the food processor (discarding the flowers) along with the cooked beets, buttermilk, vinegar, and vanilla. Puree until smooth and set aside.
3. In a medium mixing bowl, sift the oat flour, coconut flour, almond meal, baking soda, and sea salt together, and then whisk them to thoroughly combine. Set aside.
4. In a stand mixer fitted with a paddle attachment, cream the butter and sugar together until light and fluffy, about 10 minutes, scraping down the sides of the bowl and beater as needed.
5. With the mixer on medium speed, add the eggs, 1 at a time, until incorporated, stopping to scrape down the sides of the bowl. With the mixer on low speed, add in half the flour mixture, then the beet puree, ending with the remaining flour mixture. Turn the speed back to medium and beat until fully combined, still remembering to stop and scrape down the sides of the bowl and beater.
6. Gently dollop the batter around the prepared bundt pan, and then carefully smooth the top. Bake in the oven for 40-50 minutes or until the toothpick comes out clean. Allow to rest on the counter for 10-15 minutes before inverting on your serving platter.
7. While the cake is cooling, add the cream cheese and honey to the cleaned bowl of your stand mixer. Beat on medium-high until smooth. Transfer the icing to a piping bag with a small tip (or a medium zip-top bag with the tip of the bag cut), and pipe in loops over the humps of the cooled bundt. Serve slightly warm, at room temperature, or chilled.

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