Raspberry Swirl Cake

3 large eggs

1 cup (200 grams) sugar

3/4 cup (177 ml) oil

1 cup (240 ml) coconut cream

1 teaspoon vanilla extract

2 teaspoons lemon juice

Grated zest of a medium lemon

2.5 cups (300 grams) flour

1/2 teaspoon salt

2 teaspoons baking powder

3 heaping tablespoons raspberry jam

Directions:

Preheat the oven to 350 F/180 C. Grease and flour a 10 inch (25 x 10 cm) tube pan.

Whip eggs and sugar together till pale yellow and fluffy about 4 minutes. Add the oil in a stream to egg mixture, beating all the while. In a measuring cup place coconut cream, lemon juice and vanilla and mix flour, baking powder and salt in a separate bowl. Shake them into bowl of mixer alternately and whip together just till thick and smooth. Batter is thick like Greek yogurt. Pour into greased and floured tube pan. Take 3 generous, heaping tablespoons of raspberry jam and gently spoon on top. Take a knife and swirl into batter in an S shaped pattern to marbelize. Bake 35-40 minutes or till a wooden toothpick inserted in middle comes out clean. Cool in pan on wire rack. Gently pry cold cake from sides and middle with a knife, place platter over top of pan and invert cake onto platter.