



Mango Cake with Mango Coulis

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

Cake

- 1 can (30 oz) Mango puree or 3 cups homemade mango puree (divided)
- 1 box yellow cake mix
- 3 large eggs
- 1/3 cup O&V [Unflavored EVOO](#) *

Coulis

- ½ cup sugar (or more to taste)
- 2 tablespoons cornstarch
- ¼ cup O&V [Mango Pulp vinegar](#) *
- Whipped cream or vanilla ice cream to serve
- Fresh mint or basil for garnish

Preparation

Preheat the oven to 350 F. Grease and flour a Bundt cake or a 9 x 13 pan

In a large mixing bowl, combine the eggs, EVOO, 1 cup of Mango puree until well combined. Add in the cake mix and beat till smooth and creamy (about 2 minutes).

Pour the batter into the prepared tin and bake in the oven for 35 – 40 minutes, until a toothpick comes out clean. Remove and allow to cool.

Make the Mango coulis in a saucepan by combining the remaining 2 cups of mango puree with the sugar. Mix the cornstarch in a bowl with the Mango pulp vinegar and add to the mango puree. Heat over a medium flame stirring constantly till thick and bubbly.

Serve slices of the cake with the warm mango coulis and top with whipped cream or ice cream and a sprig of mint or basil.

Serves 10-12

Active time 15 minutes Total Time: 45 minutes

Notes

* A light Unflavored Oil like [Arbequina](#) or [Bonsecco](#) adds nice, light savory flavor and rich moistness to the cake, but you can substitute with a vegetable oil if you prefer.

There is no real substitute for the [Mango Pulp vinegar](#) but you can use 2 tablespoons of lemon juice instead although the flavors will certainly be altered.

Mango puree can be found at many Indian and Asian grocery stores.

All highlighted produces are available at [Oil & Vinegar stores](#)

Categories: Dessert, Dairy Free, Indian Dessert, Mango Cake, Mango Coulis, Unflavored EVOO, Summer Dessert, Mango Pulp Vinegar, Mango Puree, Bundt Cake. Easy Dessert, Easy Entertaining, Make Ahead Dessert, Tropical Cake