

Berry Red Velvet Cake



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Four layers of light, moreish velvety sponge sandwiched together with sweet tart berry jam. Wrapped in a creamy, tangy cream cheese frosting, this really does need to be on your table this Christmas.

Ingredients

Sponge

- 340g self rising flour
- 20g cocoa powder
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 180g caster sugar
- 360ml dairy free milk, room temp
- 1 tsp apple cider vinegar
- 100g dairy free vanilla yoghurt, room temp
- 100g oil (vegetable or light olive oil)
- 1 tsp vanilla extract
- 1/2 tsp - 1 tsp red food colouring paste

Cream Cheese Frosting

- 360g dairy free butter, soft at room temp
- 600g icing sugar

Instructions

1. First start by making the mixed berry jam.
2. In a saucepan over medium heat, bring the fruit to a simmer with the sugar until the berries burst and the juices start to boil, about 15 minutes. Increase the heat to medium-high.
3. Cook the jam stirring occasionally with a wooden spoon or spatula. Cook until most of the liquid has evaporated and the fruit has begun to break down, 40 – 50 minutes. Once the jam reaches a slow, thick boil, add lemon / lime / orange juice and continue to cook, stirring constantly for about another 5 minutes. Once jam has reached the right consistency, remove from the heat. Add jam to a mason jar and store in the refrigerator.
4. Next line and lightly grease four 6 inch baking pans.
5. Preheat oven to 175 degrees C (Fan oven)
6. Mix milk and vinegar together then pour into a large mixing bowl and add in the remaining wet ingredients.
7. Mix until combined. Add in your food colouring slowly, 1/4 tsp at a time, gently mixing until you get the desired colour.
8. Using a sieve, sift in the dry ingredients.
9. Pour the batter into the tins and bake for 22-25 minutes, or until golden and a toothpick inserted into the centre comes out clean and

- 100g dairy free cream cheese, room temp

Jam

- 400g strawberries, quartered
- 150 g raspberries
- 150 g blueberries
- 80g blackberries
- 100 g granulated sugar
- 1 tablespoon fresh lemon juice

the sponge springs back when touched in the middle.

10. Leave to cool.

11. Whilst the sponge is cooling make the frosting.

12. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.

13. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.

14. Add in the cream cheese. Mix on low until combined.

15. Cover with plastic wrap to prevent crusting and set aside until ready to use.

16. Once your cake layers are cooled, spread an even layer of buttercream on top of each cake layer followed by jam. Repeat the process for all 4 layers then pop into the freezer for 10 minutes before you apply the outer layer of buttercream. This will make the cake a lot easier to frost as the buttercream between the cake layers sets.

Notes

All ingredients at room temp unless otherwise stated.

** Use yoghurt high in protein for best results - I used soya.

