

Honey and Blackberry Cake



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Moist honey sponge studded with juicy blackberries. Filled with a juicy blackberry jam and wrapped in a creamy honey buttercream it's indulgent yet light and summery.

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 200g light brown sugar
- 360ml dairy free milk
- 60g honey
- 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 100g oil (vegetable or light olive oil)
- 200g blackberries tossed in flour

Blueberry Jam

- 400g blackberries, fresh or frozen
- 50ml water
- 3 tbsp honey
- 3 tbsp cornflour

Buttercream

Instructions

1. Start by making the blackberry jam.
2. In a small saucepan combine the water and cornflour. Add in the blackberries and honey then bring to a gentle simmer, gently crush the blackberries.
3. Remove from the heat and transfer to a jar. Pop this into the fridge to thicken and cool.
4. Preheat the oven to 170 C Fan.
5. Line and lightly grease 4 x 6 inch pans.
6. Mix together milk and vinegar then add in the remaining wet ingredients.
7. Using a sieve, sift in the dry ingredients then fold through the blackberries.
8. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
9. Pour the batter into the tin and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
10. Whilst the sponge is cooling, make the buttercream.

- 220g dairy free butter, room temp
- 420g powdered sugar
- 30g honey
- 2-3 tbsp dairy free milk, room temp

11. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl, and paddle between intervals. Add in the honey and milk then mix on low until fully incorporated.
12. Assemble the cake by layering the buttercream and the jam.

Notes

All ingredients at room temp unless otherwise stated.

