

Brown Sugar Latte Cake



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Three layers of soft brown sugar coffee sponge, filled with buttery brown sugar caramel. Wrapped in creamy brown sugar buttercream this Brown Sugar Latte cake is the perfect fall dessert.

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 200g light brown sugar
- 50g dark brown sugar
- 1 tsp cinnamon
- 360g dairy free milk + 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 100g vegetable oil
- 1 shot of espresso

Brown Sugar Buttercream

- 400g unsalted dairy free butter, soft room temp
- 500g icing sugar, sifted
- 100g brown sugar
- 50g boiling water

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 3 x 6 inch pans.
3. Mix the espresso and vinegar into the milk and set aside to curdle. This is our dairy free buttermilk.
4. In a large bowl combine the wet ingredients.
5. Sift the dry ingredients and then add to the wet. 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.
6. Pour the batter into the tins 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.
7. Leave to cool in the tins
8. Next make the caramel. In a medium saucepan over medium heat add the brown sugar and butter, stirring until the sugar is dissolved and completely emulsified into the sugar. Continue whisking as you slowly add in cream. Turn up the heat to high and continue whisking until it reaches boiling then immediately reduce to a low heat for about 5 minutes or until thickened, whisking the entire time. Take off the heat and whisk in the vanilla bean paste then leave to cool completely.

Caramel

- 220g brown sugar (dark or light)
- 170 g salted butter, room temp and cut into squares
- 120g dairy free double cream, room temp
- 2 tsp vanilla bean paste

9. Next make the buttercream.

10. Add the brown sugar to a jug and pour the warm water over, stirring until the brown sugar is dissolved. Set aside to cool to room temperature.

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. Whisk in the dissolved brown sugar until combined. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Mix on low until fully incorporated, about one minute. Cover with plastic wrap until ready to use.

12. Assemble the cake by layering the buttercream and caramel.

