

Roasted Peanut Butter and Jelly Cake



Author: recipebyrosie

4 layers of roasted peanut butter sponge filled with gooey berry jam. Wrapped in a creamy roasted peanut buttercream, its sweet yet salty for the nostalgic classic flavour pairing.

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 300g light brown sugar
- 80g roasted peanut butter
- 360ml soya milk
- 1 tbsp apple cider vinegar
- 100g yoghurt (soya yoghurt or 5% fat greek yoghurt)
- 100g vegetable oil

Buttercream

- 380g unsalted dairy free butter, soft room temp
- 80g roasted peanut butter, smooth
- 600g icing sugar, sifted
- 2 tbsp dairy free milk, room temp

Instructions

1. Start by making the jam.
2. Chop the strawberries and place into a saucepan with the sugar ad juice over medium heat.
3. Stirring frequently, bring the berries to a boil and whisk through the cornflour. Reduce the heat to medium-low to keep the berries at a simmer for 20 minutes until thickened. Remove from the heat and pour into a jar. Pop into the fridge.
4. Preheat the oven to 175 C Fan.
5. Line and lightly grease 4 x 6 inch pans.
6. Mix the juice from the vinegar into the milk and set aside to curdle. This is our dairy free buttermilk.
7. In a large bowl combine the wet ingredients.
8. 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.
9. 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.

- 1 tsp lemon extract

Strawberry Jam

- 900g strawberries
- 200g golden caster sugar
- 30ml lemon juice
- 1 tbsp cornflour

10. Leave to cool in the tins.

11. Next make the buttercream.

12. 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. Beat in the peanut butter until combined. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Then add the milk. Mix on low until fully incorporated, about one minute. Cover with plastic wrap until ready to use.

13. Assemble the cake by layering the buttercream and jam.

