

# Jammie Dodger Cake

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*Four layers of perfectly moist simple butter sponge, layered with gooey raspberry apple jam. Wrapped in a creamy vanilla buttercream and decorated crushed biscuit and fresh raspberries, this cake takes the classic biscuit into a soft centrepiece cake.*

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## Ingredients

### Buttercream

- 400g dairy free unsalted butter, soft at room temperature
- Pinch of salt
- 1 tsp vanilla extract
- 600g icing sugar, sifted
- 2-4 tbsp dairy free milk, room temp

### Sponge

- 360g dairy free milk, room temp
- 1 tbsp apple cider vinegar
- 120g dairy free butter, melted
- 100g light brown sugar
- 200g caster sugar
- 120g dairy free yoghurt
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 350g self raising flour

## Instructions

1. Start by making the jam.
2. Place the fruit into a large saucepan with a couple of tablespoons of cold water.
3. Gradually heat the fruit and bring to a simmer, pressing against the side of the pan with the back of a spoon to release the juice. Simmer for 10 to 15 minutes until the fruit is soft, then remove from the heat.
4. Push the fruit through a sieve with the back of a spoon to get a smooth pulp.
5. Return the fruit pulp to the saucepan then add the lemon juice, cornflour and sugar and heat on a medium heat stirring until the sugar is dissolved.
6. Bring to a boil, stirring frequently until the jam starts to thicken.
7. Remove from the heat and carefully transfer a sterilised jar or pot straight away. Leave to cool and thicken.
8. Make the sponge.
9. Preheat the oven to 170 C fan oven.
10. Line and lightly grease 4 x 6 inch pans.

## Jam

- 700 g raspberries
- 220 g apples, cored, chopped and skins removed
- 2 tbsp lemon juice
- 450 g golden caster sugar
- 2 tbsp cornflour

11. In a large bowl mix together milk and vinegar. Leave for 10 minutes to thicken and curdle - this creates a 'buttermilk' consistency.
12. Add in the melted butter, yoghurt and two types of sugar. Mix until combined.
13. Using a sieve, sift in the dry ingredients.
14. 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.
15. Divide the batter evenly among four of the prepared pans (around 350g per pan).
16. Bake for around 25-30 mins, or until a toothpick inserted into the centre of a cake comes out clean, or with a few moist crumbs attached.
17. Leave to cool in the tin completely.
18. Whilst the sponge is cooling, make the buttercream.
19. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.
20. Add in the vanilla extract, and salt. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.
21. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.
22. Add in the dairy free milk and beat again until combined. Cover with plastic wrap to prevent crusting and set aside until ready to use.
23. 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.
24. Then cover the outside of the cake with a thick layer of buttercream
25. Decorate with crushed biscuits and fresh raspberries.

## Notes

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

I used Flora Plant Butter and Elmlea Plant Double Cream.

