

# Honey Caramel Lemon Cake

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*Three layers of light and tender sponge infused with zesty lemon and robust olive oil flavour. Filled with gooey honey caramel, luscious raspberry jam and smooth lemon buttercream this cake is inspired by Meghan Markle's honey lemon layer cake from her Netflix series, 'With Love, Meghan'.*

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## Ingredients

### Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 250g caster sugar
- 360ml soya milk
- Zest and juice from 2 lemons
- 100g yoghurt (soya yoghurt or 5% fat greek yoghurt)
- 100g olive oil

### Honey Caramel

- 60g honey
- 150g almond butter (can sub for nut butter of choice)

## Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 3 x 6 inch pans.
3. Mix the juice from the lemons into the milk and set aside to curdle. This is our dairy free buttermilk.
4. Rub the zest into the sugar.
5. In a large bowl combine the wet ingredients.
6. 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.
7. 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.
8. Whilst the sponges are baking making the honey syrup. Combine the ingredients together and set aside until the sponge is ready.
9. When the cakes are done allow them to cool slightly then, while still warm and in the tin, poke with a toothpick. Brush the honey-lemon syrup over the top of the cakes. Leave to cool completely.

- 30g coconut oil, melted

### Lemon Buttercream

- 400g unsalted dairy free butter, soft room temp
- 600g icing sugar, sifted
- Juice from one lemon
- 2 tbsp dairy free milk, room temp
- 1 tsp lemon extract

### Filling

- 200g raspberry jam

### Honey Syrup

- 150g honey
- 60g hot water
- Juice from one lemon

10. Next make the buttercream.

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. Then add the lemon juice, lemon extract and milk. Mix on low until fully incorporated, about one minute. Cover with plastic wrap until ready to use.

12. Make the honey caramel by combining the ingredients. You may need more or less coconut oil depending on the brand/type of nut butter you are using so add slowly until you have a runny, pourable consistency.

13. Assemble the cake by layering the buttercream, raspberry jam and honey caramel.

