

Cinnamon Roll Layer Cake



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Four layer of soft vanilla sponge swirled with cinnamon sugar. In between each layer is the creamiest brown sugar buttercream along with a brown sugar caramel reminiscent of the inside of a gooey cinnamon roll.

Wrapped in a silky smooth cream cheese frosting and finished with a dusting of cinnamon

Ingredients

Sponge

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

Brown Sugar Buttercream

- 200g unsalted dairy free butter, soft room temp
- 250g icing sugar, sifted
- 50g brown sugar

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 4 x 6 inch pans.
3. Start by making the sponge.
4. In a small bowl, mix together the dark brown sugar and cinnamon. Set aside - this will be layered in the middle of the sponges.
5. Mix the vinegar into the milk and set aside to curdle. This is our dairy free buttermilk.
6. Add to a large bowl along with the remaining wet ingredients.
7. 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.
8. Fill the tins until half full and then evenly sprinkle the dark brown sugar cinnamon over the top. Cover with the remaining batter until the tins are nearly full 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.
9. Leave to cool in the tins
10. Next make the caramel. In a medium saucepan over medium heat add the brown sugar and butter, stirring until the sugar is

- 25g boiling water

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

Cream cheese frosting

- 200g unsalted dairy free butter, soft room temp
- 400g icing sugar
- 180g dairy free cream cheese

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.

11. Next make the brown sugar buttercream.

12. 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.

13. 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.

14. Make the cream cheese frosting by creaming 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 followed by the cream cheese. Cover with plastic wrap until ready to use.

15. Assemble the cake by layering the brown sugar buttercream and caramel in the centre. Finish by wrapping in the cream cheese frosting.

