

Gingerbread Latte Cake



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four layers of sponge are soft and spiced with a crumb so tender it quite literally melts in your mouth

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 200g light brown sugar
- 30g black treacle
- 1 tsp gingerbread spice mix
- 360g dairy free milk + 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 100g vegetable oil

Salted Caramel

- 150g salted nut butter, smooth
- 60g syrup (maple, agave or golden)
- 2 tbsp coconut oil, melted

Espresso Buttercream

- 400g dairy free block butter, room temp
- 600g icing sugar
- Pinch of sea salt

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 4 x 6 inch pans.
3. Mix the 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 buttercream.
9. In the bowl of a stand mixer fitted with a paddle attachment, beat the butter on high until light and fluffy, about 5 minutes. Turn the mixer to low, add in the espresso and mix until well combined. Add the powdered sugar, and mix until well combined.
10. Make the caramel by combining the ingredients. Depending on the nut butter you are using, you may need more coconut oil, keep adding until it is your desired consistency.
11. Assemble the cake by layering the buttercream and caramel.

- 1 shot espresso, room temp

