

Jubilee Blackberry & White Chocolate Cake

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INGREDIENTS

BLACKBERRY CAKE

- 300g unsalted butter
- 300g caster sugar
- 100g fresh blackberries
- 5 large eggs
- 300g self-raising flour
- 1/2 tsp vanilla bean paste
- 50g Greek yoghurt (full fat)

ICING

- 100g white chocolate melted and cooled
- 250g unsalted butter
- 350g icing sugar
- 1/2 tsp vanilla bean paste

DECORATION

- 100g blackberries

METHOD

1. Grease and line 2 x 20cm round springform cake tins and preheat the oven to 170 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined.
3. Add the blackberries, vanilla bean paste and Greek yoghurt and beat again until fully combined and the

blackberries have completely broken down

4. Add flour, beat again until smooth.
5. Divide equally between the two tins
6. Bake both cakes on the middle shelf for 30-35 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, white chocolate and vanilla bean paste and beat again until soft and creamy.

To Assemble

1. Start with one layer of the chocolate cake on to a cake board or plate, put a generous layer of buttercream across the top, then put another cake layer on
2. Pipe or spread the remaining buttercream on to the top of the cake and decorate the centre with the remaining blackberries



ENJOY! If you opt for Blackberry & White Chocolate Cake, please do share a picture!