

Vanilla Jam and Cream Celebration Cake – yummy, quick and easy!

1 x pack Simply Swap Foods Voluptuous Vanilla Cupcake Mix
½ cup salted butter, melted (or coconut oil) (125g)
4 extra-large eggs (60g, room temp)
½ cup preferred milk

To decorate:

½ cup (approx) sugar-free strawberry jam (store bought or recipe on my website)
300ml thickened cream (cold)
1 tblsp Lakanto classic sugar free sweetener

Chocolate ganache icing:

50g dark chocolate (85% cocoa)
¼ cup whipped cream



Preheat oven to 170°C f/forced and grease and line 18cm round cake pan.

To make cake:

1. Pour entire dry mix contents into a large bowl and stir to mix well.
2. In a separate bowl, whisk together melted butter, eggs and milk.
3. Pour wet ingredients into dry ingredients and fold together gently.
4. Pour mixture into lined cake pan and bake for 35-40 mins or until cake springs back when lightly touched in centre (or a skewer inserted into centre of cake comes out clean).
5. Leave cake in pan for 15 minutes before removing to cool on wire rack.

Decorating cake:

1. Once cake is totally cold, slice in half horizontally with a large serrated knife and separate layers.
2. Make whipped cream - place cold cream and sweetener in a bowl and use an electric beater to beat until thickened to firm peaks.
3. Make ganache - place chocolate in a microwave safe bowl and microwave on high for 1 minute. Remove and stir ¼ cup whipped cream into melted chocolate until smooth.
4. Spread strawberry jam evenly on bottom layer to edges.
5. Spoon whipped cream evenly over jam on bottom layer of cake.
6. Place the top cake layer back over cream and gently press down to push cream to edges.
7. Spread ganache over top of cake and decorate with your choice of fresh berries and/or coconut and chopped nuts.