



# Cake Jars

about 4 - 6 Portions



Easy

up to 45 Min.



## Ingredients:

### For the Sponge:

1 g Instant Coffee Granules (1 tsp)  
250 g Plain Flour  
75 g Dr. Oetker Fine Dark Cocoa Powder  
250 g Caster Sugar  
100 g Light Brown Sugar  
5 g Dr. Oetker Baking Powder (1 tsp)  
150 ml Vegetable Oil  
2 Medium Eggs (beaten)  
10 ml Dr. Oetker Madagascan Vanilla Extract (2 tsp)  
250 ml Buttermilk

### For the Buttercream:

600 g Dr. Oetker Vanilla Buttercream Style Icing  
150 g Salted Caramel Sauce

### To Decorate:

100 g Salted Caramel Sauce  
Chocolatey Caramel Crunch

## 1 For the Sponge:

First up let's make the sponge; preheat the oven to 180°C/160°C/Gas Mark 4. Grab a 10x8" baking tray and grease and line, now we're ready to bake!

2 First thing; mix your coffee with 100ml boiling water in a small bowl and set aside to cool. Pop all your dry ingredients into a large bowl and mix. Make a well in the centre and add the oil, Vanilla Extract, eggs, buttermilk and coffee mixture and whisk together until thoroughly mixed, your mixture will be quite runny.

3 Pour the mixture into your prepared baking tray and pop in the oven to bake for 25-30 minutes. To make sure your sponge is baked pop a skewer into the centre of the sponge and it should come out clean. Leave to cool in the tin for 15 minutes, then remove, and pop onto a wire rack to cool completely.

## 4 For the Buttercream:

Pop your Buttercream into a large bowl and add your salted caramel sauce. Mix together to combine and loosen the buttercream. Cover until your sponge is cool.

5 Once your sponge is cool, cut a circle the same diameter as the top of your jar (cut enough circles for the number of cake jars you are making). Crumble up the remaining sponge to large crumbs; you can do this either with your hands or a fork. Set aside in a bowl.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.  
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 6 Take your jars and pop a few spoonfuls of sponge in the base of each to create an even sponge base layer. Drizzle some caramel sauce on top of the sponge and then pipe or spoon a layer of buttercream on top. Repeat again adding another layer of crumbled sponge, caramel and buttercream. Finish with a circle of sponge on top (that you previously cut out). – if you are using taller jars you might need to add another layer of crumbled sponge and buttercream before popping on the sponge circle.
  
- 7 Pop the remaining buttercream into a piping bag fitted with an open star nozzle and pipe a buttercream swirl on top of each jar – if you do not have a piping bag you can add a spoonful of buttercream on top and smooth out using a palette knife or back of a spoon. Drizzle over any remaining caramel sauce and finish with Chocolatey Caramel Crunch Sprinkles!

Tip from the Test Kitchen

- Your cake jars will keep for up to 3 days stored in an airtight container.
- This is a great recipe to use up any leftover cake or cake trimmings you have.
- If you don't have buttermilk, mix together 250ml milk and 1tbsp lemon juice or vinegar and allow to sit for 10-15 minutes.
- If you would like to make your own buttercream; mix together 200g unsalted butter, 500g icing sugar and 150g salted caramel sauce until light and fluffy.

