

Bakers Banquet



Sugared Jelly Doughnut Cake

Adapted from "Bake From Scratch" Magazine

For the cake:

3/4 cup (180 grams) whole milk
1/2 cup plus 2 tablespoons (141 grams) unsalted butter
2 large eggs
1 teaspoon vanilla extract
2 1/2 cups (313 grams) all-purpose flour
1 1/4 cups (250 grams) granulated sugar
2 teaspoons baking powder
1 teaspoon kosher salt
1 teaspoon grated fresh nutmeg
15 ounce jar of jam or preserves (any flavor- I used low sugar cherry jam)

For the Topping:

1/4 cup unsalted butter, melted
1/2 cup (100 grams) granulated sugar
2 teaspoons ground cinnamon
1 teaspoon kosher salt

For the Cake:

Preheat oven to 350° F. Spray a 9" round cake pan with baking spray, and line the bottom with parchment paper. It's easiest to trace the pan on the paper and then cut out the parchment. For the pan, I used a springform pan so the cake would be easier to remove.

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In a large bowl whisk together the milk, melted butter, eggs and vanilla. In a medium bowl, whisk together the flour, sugar, baking powder, salt and nutmeg.

Gradually add the flour mixture to the milk mixture, stirring until just combined.

Pour half the batter into the prepared pan. Next, spoon the jam onto the batter. Using an offset spatula, gently spread the jam into a thin layer. Pour the rest of the batter onto the jam layer, and once again use your offset spatula to gently smooth the batter, completely covering the jam.

Bake for 30 minutes and then loosely cover the cake with a piece of foil to prevent excess browning. Bake an additional 25-30 minutes while loosely covered, for a **total of 55-60 minutes**. The cake is ready when a wooden skewer inserted into the center of the cake comes out clean. Let cool in the pan for 10 minutes.

Run the offset spatula or a butter knife around the edge of the pan to loosen the cake before turning it out. Turn the cake back over so the dome is on the top. If you used a springform pan, gently undo the side and remove the pan. Let the cake cool completely on a cooling rack.

For the Topping

In a small bowl stir together the sugar, cinnamon, and salt. With a pastry brush, brush the whole cake with the melted butter. Sprinkle the top with Cinnamon sugar. Press the rest of the cinnamon sugar onto the sides with your hands.