

# Blackberry Lavender Greek Yogurt Cake

Poetry & Pies

**prep time:** 40-45 minutes (includes making jam and frosting)

**bake time:** 25-30 minutes

**total time:** 1 hour, 15 minutes, plus cooling/chilling time

**servings:** 12-16



## Ingredients

- 2 ¼ cups all purpose flour, sifted
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon fine ground salt
- 2 eggs, room temperature
- 6 ounces plain, whole milk Greek yogurt, room temperature (regular yogurt or sour cream would work, too)
- 1 tablespoon pure vanilla extract
- 1 cup buttermilk\*, room temperature
- ¾ cup oil (avocado or grapeseed)
- 1 ¼ to 1 ½ cups sugar, to taste
- half batch [blackberry lavender jam](#)
- one batch [blackberry lavender buttercream](#)

## Instructions

1. Make the [blackberry lavender jam](#) and place it in the fridge, well-sealed, to chill while you make the cupcakes and buttercream. Ideally, do this at least 2 hours before making the cake, or up to 2 weeks in advance.
2. Preheat the oven to 325F/165C. Grease and flour two or three [8" or 9" cake pans](#) or three to four [6" cake pans](#) (or use [baking spray](#)) and line with [parchment paper](#) (or use [silicone liners](#)).

3. Use a [large fine mesh sieve](#), sift then whisk flour, baking soda, baking powder, and salt in a small bowl. Set aside.
4. In a separate medium mixing bowl, whisk the wet ingredients (eggs, yogurt, vanilla, buttermilk, and oil) until well-blended and no chunks of yogurt remain and oil is emulsified (meaning no oil bubbles form when you stop whisking), about 1 minute. Add sugar and whisk for about 30 seconds to partially dissolve the sugar.
5. Add dry ingredients to the wet, stirring gently with a spatula (or the whisk—cause dishes are annoying) until just combined and only small lumps remain. Think muffin mix lumps, but no visibly dry sections.
6. Pour evenly into prepared cake pans Bake for 25-30 minutes, or until a toothpick inserted in the middle comes out clean or with a few moist crumbs. Be careful to check frequently toward the end so as not to overbake. Remove from oven and let cool in pan for 5-10 minutes then transfer to a cooling rack until completely cooled.
7. While the cakes cool, make the [buttercream](#). *You can also make the buttercream ahead of time, chill it, then let it come to room temperature on the counter for 1-2 hours while you make the cake. Just give it a good stir before using.*
8. Assemble the cake by spreading a thin layer of frosting on the first layer of cake. Place ½ cup buttercream in a plastic baggie or piping bag and trim a bit of the end off. Pipe a ring of buttercream around the very edge of the cake. Spread some blackberry jam in the middle, no more than ¼ inch thick (any more and the cake may slide or split). Repeat with remaining layer(s) of cake. Optionally, you can cut each layer of cake in half to make room for more filling.
9. Cover the cake in a thin layer of frosting (known as the crumb coat). Refrigerate at least 10 minutes to set the frosting so that the jam doesn't squish out. Frost cake to desired thickness. Decorate with blackberries or a swipe of jam, as desired.

Enjoy!

*Store leftovers in an airtight container. Preserve freshness by placing a piece of plastic wrap directly against cut sides, sealing it against the frosting.*

*\*You can make your own buttermilk by placing 1 tablespoon white vinegar in a 1 cup measuring cup then filling it the rest of the way (so 1 cup total) with room temperature whole milk. Stir well then let sit 5-10 minutes while you prep the rest of the ingredients.*