



Cashew Cream Cakewiches

Sweet treats that are as easy as making a sandwich

Cashew Cream Cake

1-1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
2/3 cup milk or plant based milk
1/2 Tablespoon vanilla extract
3/4 cup creamy cashew butter
1/4 cup unsalted butter
1 cup granulated sugar
1/2 cup firmly packed brown sugar
3 eggs, room temperature
Coarse or turbinado sugar as desired

Cashew Butter Frosting

1/3 cup cashew butter

1/4 cup unsalted butter, softened

1-1/2 cups sifted powdered sugar

2 Tablespoons milk

1 teaspoon vanilla extract

Favorite thick jam as desired (we used strawberry mango jam)

- Preheat oven to 350 degrees F. Coat the inside of 9x5-inch loaf pan with baking spray; line with parchment paper for easier removal.
- In a medium sized bowl, combine flour, baking powder, baking soda, and salt; set aside.
- In another small bowl, stir together milk and vanilla; set aside.
- In a mixing bowl, cream cashew butter, butter, granulated sugar, and brown sugar. Mix at a medium high speed until very well combined, about 2 to 3 minutes.
- Add eggs, one at a time, beating well after each addition.
- Alternately add flour and milk mixture to butter mixture, beating on low speed after each addition until mixed. Scrape the sides of the bowl as needed.
- Spoon the batter into the prepared loaf pan evenly.
- Bake cake for 60 minutes, sprinkle the top with coarse or turbinado sugar; return to oven; cover the top loosely with foil to avoid overbrowning. Bake for an additional 10 minutes or until cake tests done with a toothpick.
- Let rest for about 15 minutes; then loosen sides of cake; turn out onto cooling rack; cool completely.

Prepare Cashew Cream Frosting

In a mixing bowl, beat cashew butter and unsalted butter on medium high speed until light and fluffy, about 5 minutes. Add powdered sugar, milk, and vanilla, mix until smooth and creamy.

Prepare the Cakewiches

- With a serrated knife, trim off the two crusty ends of the cake
- Cut cake into eight 1/2 inch thick slices.
- Spread about 3 Tablespoons of prepared frosting on one slice of cake. Spread about 1 Tablespoon thick jam on top of frosting.
- Top with another plain slice of cake.
- Cut diagonally into 2 triangles.
- Repeat steps with the remaining cake, frosting, and jam.

Yield: 8 servings

Cook's Note: I also made this loaf cake using fresh ground almond butter purchased from our local supermarket. As I looked at the finished dessert, I thought that this would also be so cute to serve on April Food's Day. lol

Recipe Inspired by: Cuisine *at Home*, 81, June 2010.

About the Recipe: Relive the fun of eating a peanut butter and jelly sandwich. Cashew butter and jam raises the bar, and serving the cashew cream cake slices in a playful sandwich style makes everyone smile. Bake the cake in a loaf pan and whip the cashew butter until light and fluffy for a creamy filled cakewich. Have fun!