



# jelly donut cake

Have your donut and eat it too with this moist and delicious raspberry-filled Jelly Donut Cake.

SERVES: 10-12



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## ingredients

- ½ cup butter, room temperature
- 1 cup sugar
- 2 eggs
- 2 tsp vanilla extract
- ¾ cup whole milk
- 1½ cups flour
- 2 tsp baking powder
- ½ tsp kosher salt
- 1 cup raspberry jam

### Vanilla Glaze

- 2 cups icing sugar
- 4-5 tbsp whole milk
- ½ tsp vanilla extract

## directions

1. Preheat oven to 350°F. Coat a Bundt pan with non-stick cooking spray and lightly sprinkle the pan with flour, tapping out any excess flour. Using an electric mixer, cream butter and sugar on medium speed until light and fluffy, about 2 minutes. Add eggs and vanilla extract, scraping down the sides until well combined. On low speed, alternate adding the whole milk and flour, beginning and ending with the flour. Stir in the baking powder and salt until combined. Pour into prepared Bundt pan and bake for 30 minutes, until golden around the edges. Remove cake from oven and let cool 10 minutes before removing from pan. Let cool completely before filling and glazing.
2. For the glaze, in a small bowl, whisk icing sugar, milk and vanilla extract until smooth.
3. To assemble, cut the cake in half horizontally. Remove the top layer and set aside. Using a spoon, scoop out a trough or well going around the bottom layer of the cake—this is where the jam will go. Fill with raspberry jam and place the top layer back on the cake. Spread the glaze over top of the cake.

