



# 3-ingredient caramel cake with caramel frosting

15'  
Hands on

40'  
Cook Time

10-12  
Portion(s)

1  
Difficulty



## Ingredients

For the cake

- 400 g [dulce de leche](#)
- 4 eggs, medium
- 150 g self-rising flour

For the frosting

- 90 g butter, at room temperature
- 200 g [dulce de leche](#)
- 170 g icing sugar

For the caramel sauce

- 200 g [dulce de leche](#)
- 1 tablespoon(s) milk

To serve

- salt, coarse

## Method

For the cake

- Preheat the oven to 160° C (320° F) set to fan.
- In a [mixer's](#) bowl, add the [dulce de leche](#), the eggs, and beat with the whisk attachment at high speed, for 4-5 minutes, until fluffy.
- Add the flour and beat for 2-3 more minutes.
- Butter and flour a [10x30 cm cake pan](#).
- Add the batter into the cake pan and bake for 40 minutes.

For the frosting

- In a mixer's bowl, add the butter, dulce de leche, icing sugar, and beat for 2-3 minutes at medium speed.
- Set aside.

For the caramel sauce

- In a [bowl](#) add the dulce de leche and milk, and beat well with a [hand whisk](#).
- Spread the frosting on top of the cake and the caramel sauce afterwards.
- Sprinkle with coarse salt, and [serve](#).

## Διατροφικός πίνακας

Nutrition information per portion

392 Calories (kcal)	13.0 Total Fat (g)	7.8 Saturated Fat (g)	59.0 Total Carbs (g)
20%	19%	39%	23%
49.0 Sugars (g)	8.6 Protein (g)	0.5 Fibre (g)	0.23 Sodium (g)
54%	17%	2%	4%