



# Chocolate Caramel Cake

15'

Hands on

45'

Cook Time

8-10

Portion(s)

1

Difficulty



## Method

For the glaze

- Place a **pot** over medium heat. Add the coca cola and butter.
- Bring to a boil, remove from heat and whisk.
- Add the icing sugar in 3 batches. Whisk until it melts and set aside.

For the cake

- Preheat oven to 180\* C (350\* F) Fan.
- In a pot, add the butter, cocoa powder and buttermilk.
- Place over medium heat.
- Bring to a boil, remove from heat and transfer to a **bowl**.
- Add the remaining coca cola and whisk.
- Add the eggs, sugar and vanilla extract. Whisk.
- In a separate bowl, combine the flour, baking soda, cinnamon and walnuts.
- Add the dry mixture to the wet mixture and stir until completely combined.
- Grease a **22 cm round cake pan** with butter and dust with flour.
- Add the cake batter and bake for 40-45 minutes.
- When ready, remove from oven and allow to cool for 10 minutes.
- Turn out of cake pan and allow to cool for 1-2 hours.
- Cut into pieces with a serrated knife.
- Serve with glaze and mint leaves.

## Ingredients

For glaze

- 80 g Coca cola
- 60 g butter
- 20 g cocoa powder
- 200 g icing sugar

For cake

- 250 g butter
- 30 g cocoa powder
- 120 g buttermilk
- 250 g Coca cola
- 2 eggs, medium
- 250 g granulated sugar
- 1 teaspoon vanilla extract
- 240 g all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- 100 g walnuts, crushed with your hands
- ½ teaspoon salt

## Διατροφικός πίνακας

Nutrition information per portion

619 Calories (kcal)	35.0 Total Fat (g)	18.0 Saturated Fat (g)	68.0 Total Carbs (g)
31%	50%	90%	26%
49.0 Sugars (g)	7.1 Protein (g)	3.2 Fibre (g)	0.08 Sodium (g)
54%	14%	13%	1%