



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 the glaze

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

For the cake

- 250 g butter
- 30 g cocoa powder
- 120 g buttermilk
- 250 g Coca-Cola
- 2 eggs, medium
- 250 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 240 g all-purpose flour
- 1 teaspoon(s) baking soda
- 1/2 teaspoon(s) cinnamon, ground
- 100 g walnuts
- 1/2 teaspoon(s) salt

Διατροφικός πίνακας

Nutrition information per portion

628 Calories (kcal)	36.0 Total Fat (g)	18.0 Saturated Fat (g)	68.0 Total Carbs (g)
31%	51%	90%	26%
49.0 Sugars (g)	7.1 Protein (g)	3.5 Fibre (g)	0.45 Sodium (g)
54%	14%	14%	8%