



Caramel cake

40'
Hands on

40'
Cook Time

14-16
Portion(s)

2
Difficulty



Method

For the cake layers

- Preheat the oven to 170° C (338° F) set to fan.
- In a **bowl**, add the flour, cocoa powder, baking powder, baking soda, salt, and mix with a spoon.
- In a mixer's bowl, add the butter, sugar, and beat well with the whisk attachment for 3-4 minutes, until the sugar is dissolved and the mixture is fluffy.
- Add the eggs one by one and with a spatula, scrape the sides of the bowl.
- Add the vanilla, lower the speed, and add 3 tablespoons of the flour mixture.
- Then, slowly add the buttermilk, the remaining flour mixture, and beat until the ingredients are homogenized.
- Divide the mixture into 3 **round 20 cm cake pans**, which are buttered and floured with cocoa powder, and bake for 30-40 minutes. Remove and set them aside to cool completely.

For the caramel frosting

- In a mixer's bowl, add the butter, icing sugar, **dulce de leche**, salt, and beat with the whisk attachment until the ingredients are well combined.

To assemble

- Cut some parchment paper into three strips and place them onto the bottom of a **platter**, in a triangular shape.
- Place the first cake layer, put ¼ of the frosting, and spread it with a spoon.
- On top of that, place the second cake layer flipped over, and spread the ¼ of the frosting.
- Lastly, place the third cake layer from its normal side, add the rest of the frosting, and spread the whole cake's surface with a spatula. Make sure to cover the cake's sides, too.
- Place the ice cream cones, which are cut vertically and filled with **whipped cream**, all around the cake.
- Serve with milk caramels, caramel syrup, and **cherry spoon sweet**.

Ingredients

For the cake layers

- 500 g all-purpose flour
- 200 g cocoa powder
- 1 tablespoon(s) baking powder
- 1/2 teaspoon(s) baking soda
- 1 pinch salt
- 200 g butter, at room temperature
- 400 g brown sugar
- 4 eggs, medium
- 1 teaspoon(s) [vanilla extract](#)
- 500 g buttermilk

For the caramel frosting

- 500 g butter, at room temperature
- 400 g icing sugar
- 400 g [dulce de leche](#)
- 1 pinch salt

To serve

- 4 ice cream cones
- 300 g [whipped cream](#)
- candies, milk
- syrup, caramel
- [cherry spoon sweet](#)

Διατροφικός πίνακας

Nutrition information per portion

790 Calories (kcal)	42.0 Total Fat (g)	26.0 Saturated Fat (g)	89.0 Total Carbs (g)
40%	60%	130%	34%
64.0 Sugars (g)	10.0 Protein (g)	5.7 Fibre (g)	0.49 Sodium (g)
71%	20%	23%	8%