



# Chocolate caramel cake

20'

Hands on

25'

Cook Time

10-12

Portion(s)

2

Difficulty



## Method

For sponge cakes

- Preheat oven to 180\* C (350\* F) Fan.
- In a bowl, combine all of the dry ingredients with a spoon; baking powder, cocoa powder and flour.
- To a mixer, add the butter and sugar. Beat on high speed with the whisk attachment, until the mixture becomes light and fluffy.
- Lower mixer's speed and add the vanilla extract and 1 egg. Wait until it is completely incorporated before adding the next egg.
- Remove mixer from stand and add the yogurt and the dry ingredient mixture.
- Mix with a spatula until all the ingredients are completely combined.
- Grease 3 round 20 cm cake pans with butter and dust with flour. Divide mixture among them.
- Bake for 25 minutes.
- When ready, remove from oven and allow to cool completely.
- If you don't have 3 identical cake pans, then spread the mixture in a 25x35 cm baking pan and cut into 3 equal sized cakes with a round baking ring.

For the buttercream frosting

- In a mixer, add the butter, icing sugar and vanilla extract.
- Beat for 2-3 minutes to combine.
- Finely chop the chocolate couverture, add to the frosting and mix.

To assemble

- Spread a small amount of the frosting onto the serving plate so that the sponge cake sticks to it.
- Place the least presentable sponge cake layer as a base.
- Spread 1/3 of the frosting over it and smooth with a spoon.
- Add 1 tablespoon of [dulce de leche](#) and spread with a spoon.
- Cover with the second sponge cake. Add 1/3 of the frosting and 1 tablespoon of the dulce de leche.

## Ingredients

For sponge cake

- 1 tablespoon baking powder
- 90 g cocoa powder
- 400 g self-rising flour
- 400 g butter, at room temperature
- 400 g granulated sugar
- 1 teaspoon vanilla extract
- 5 eggs, medium, at room temperature
- 90 g Greek strained yogurt

For buttercream frosting

- 500 g butter, at room temperature
- 40 g icing sugar
- 1 teaspoon icing sugar
- 100 g dark chocolate couverture

To serve

- 400 g [dulce de leche](#)
- 50 g pretzels
- 10 butter candy
- 10 small waffles
- 100 g dark chocolate couverture
- 30 g chocolate sprinkles

## Διατροφικός πίνακας

Nutrition information per 100 gr.

453 Calories (kcal)	27.4 Total Fat (g)	17.0 Saturated Fat (g)	45.0 Total Carbs (g)
23%	39%	85%	17%
33.1 Sugars (g)	4.9 Protein (g)	2.1 Fibre (g)	0.34 Sodium (g)
37%	10%	8%	6%

- Repeat the same process with the final layer of sponge cake.

To serve

- Decorate with waffle pieces, pretzels and candy.
- Break up the chocolate couverture into small pieces. Place in a bowl, cover with plastic wrap and microwave for 1-2 minutes, at 800 Watts.
- Pour over cake and add sprinkles.