

Chocolate Caramel Cake

Yield: 9 slices | **Rating:** 5/5 | **Prep:** 10 min | **Cook:** 45 min | **Source:** thestranger.online

This cake is a classic, old fashioned, yet a quick and easy chocolate caramel cake option. Soft, and moist with caramel icing to indulge oneself in on a sunny day in the garden.

Ingredients

Cake:

- 2 cups sugar
- 1 ¾ cups flour (plain)
- ¾ cup cocoa (powder)
- 1 ½ tsp baking (powder)
- 1 ½ tsp baking (soda)
- 2 eggs (Large)
- 1 cup buttermilk
- ½ cup Oil
- 1 tbsp vanilla extract
- 1 cup water (boiling)

Icing:

- 800 g milk (evaporated)
- 2 cups sugar
- 1 ½ cup buttermilk
- 2 tsp vanilla (extract)

Buttercream:

- 250 g butter (softened)
- 500 g icing sugar
- ¼ tsp vanilla extract
- 3 tbsp instant coffee granules
- 11 1/2 tbsp boiling water

Notes

Best served in silence.



Instructions

1. In a large mixing bowl, add the eggs, the milk, the oil, vanilla extract and whisk until smooth then set it aside. In another mixing bowl, mix together the sugar, the flour, the cocoa, baking powder and baking soda until thoroughly combined. Add the dry mixture into the wet batter, slowly adding and alternating with the hot water and mix until just combined.
2. Pour the batter into a greased and floured round cake pan 9" x 3". Bake at 180C for 40 to 45 minutes or until a toothpick can be inserted in the centre and come out clean. When done, set aside on a wire rack and allow the cake to cool down completely.
3. Whilst the cake is baking and cooling, prepare the icing. In a non stick pan, add the butter, evaporated milk, and sugar and cook over a medium heat until everything has fully melted and combined.
4. Reduce the heat to a low setting and stirring often for the next 1.5 to 2 hours, yes, don't be tempted to rush this step, ensuring it doesn't burn and it has thickened and darkened to a golden brown color. It is ready when it can coat the back of a spoon without running straight off.
5. Remove from the heat and add in the vanilla extract. Let it cool for 30 - 40 minutes and allow it to thicken even further.
6. To make the buttercream for the internal layers if you choose to create a multi layered cake ensure you leave your butter out of the fridge to soften before attempting to progress, otherwise you'll have an uphill battle to make it perfectly smooth.
7. Dissolve the coffee in the water and allow to cool completely before adding it to the buttercream (otherwise it'll melt the butter). Add the coffee very gradually and beat each addition in thoroughly before adding more. This will help ensure that you get a nice smooth buttercream.
8. Beat your buttercream on a low-medium speed. It's tempting to turn the speed up high to get it made quicker but you'll end up with lots of air bubbles. If you can, try and mixing it by hand for a really smooth consistency. If your buttercream is still a little too thick once you've added all your coffee, add a little milk to get it to the right consistency.
9. Pour the icing on top of the cooled cake and use a spatula to spread it out evenly.