

Chocolate Caramel Cake



Working time: approx. 30 min. **Baking time:** approx. 50-60 min.

Ingredients for the dough:

300g soft butter
150g sugar
1 pinch of salt
5 eggs, 150g flour
2 tsp baking powder
150g ground hazelnuts
50-80g cocoa
8-10 soft fudges (cut into small cubes)

Ingredients for the topping:

200g sugar
80g butter
100g cream
1 pinch of salt

Preparing the dough:

Beat the butter with sugar and salt until creamy. Slowly add the eggs and stir in. Mix the flour with baking powder, hazelnuts and cocoa and stir into mixture. Lastly fold in fudge cubes. Pour dough into a greased loaf pan and bake at 180°C top/bottom heat (160°C convection oven) for about 50-60 minutes. Allow to cool and remove from pan.

Preparing the topping:

Melt sugar in a pot over medium heat and allow to caramelize to a light brown. Add butter and stir until the ingredients are properly combined. Take pot off the stove and stir in cream until everything is blended. Spread the icing over the cake and if desired, decorate with caramelised hazelnuts.

Our product tip: Extendible Loaf Pan
Item No. 661592

