



PREP: 15 min  
COOK: 2.5 hours  
SERVES: 16

## Caramel Mud Cake

This cake is the easiest way to celebrate. Loaded with creamy caramel inside and out, it creates an impact without any layering or drizzling.

### Ingredients

#### Cake

395g canned sweetened condensed milk (or ready to use caramel , such as top 'n' fill)  
250g unsalted butter, chopped  
1 cup (220g) firmly packed dark brown sugar  
2 tsp Queen Organic Vanilla Extract  
1/4 tsp salt  
1/4 cup (60ml) full cream milk  
1/4 cup (60ml) butterscotch schnapps  
1 1/2 cups (225g) plain flour, sifted  
1/2 cup (75g) self-raising flour, sifted  
2 eggs

### Method - Caramel

#### STEP 1

If making your own caramel, preheat oven to 220°C (fan forced).

#### STEP 2

Pour condensed milk into a 2-litre ovenproof dish. Cover dish with foil and crush excess foil upwards. Place dish in a larger baking dish and add enough boiling water to come halfway up side of the dish. Bake for 1 1/2 hours stirring mixture several times during cooking, until a golden caramel colour, adding extra boiling water to baking dish as needed to maintain water level during baking. Whisk caramel until smooth. Cover and cool to room temperature.

### Method - Cake

#### STEP 1

Reduce oven to 130°C (fan forced). Grease a deep 20cm (8-inch) round cake pan and line base and side with baking paper.

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## Ingredients

### Ganache

300 g white chocolate, finely chopped

100ml thickened cream

160g ready to use caramel, such as top 'n' fill

1 tsp Queen Vanilla Bean Paste

## Method - Cake

### STEP 2

In a medium saucepan, stir butter, sugar, vanilla and salt over low heat, without boiling, until smooth. Add prepared caramel (or top 'n' fill), milk and schnapps; whisk until smooth. Transfer mixture to a large bowl and cool for 15 minutes. Whisk in sifted flours, then eggs. Pour into pan.

### STEP 3

Bake for 1 hour. Cover pan loosely with foil and bake another 45 minutes or until an inserted skewer comes out clean. Let cake cool in tin for 15 minutes before turning onto a wire rack to cool.

## Method - Ganache

### STEP 1

Add chopped white chocolate to a medium bowl. Heat cream in a saucepan over low heat until it reaches a low simmer. Pour over white chocolate and leave for 3-4 minutes before mixing thoroughly. Let cool before mixing through caramel (top 'n' fill). Refrigerate for 20-30 minutes.

### STEP 2

Using a serrated knife, carefully level the cake by slicing off the domed top. Lightly ganache the sides and generously top the cake with remaining ganache.

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