



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 Natural 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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