



PREP: 35 min
COOK: 45 min
SERVES: 12-16

Caramel Poke Cake

Dense chocolate cake, a layer of golden caramel custard, and a topping of light whipped cream. This is like a turbo-charged trifle, and perfect for feeding a crowd.

Ingredients

Cake

- 2 cups (440g) caster sugar
- 1 3/4 cups (260g) flour
- 3/4 cup (95g) cocoa powder
- 1 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 1 tsp salt
- 2 eggs
- 1 cup (250ml) milk
- 1/2 cup (125ml) canola oil
- 2 tsp Queen Organic Vanilla Bean Paste
- 1 cup (125ml) hot water

Method - Cake

STEP 1

To make the cake, preheat the oven to 180C (fan forced) and grease a 22x33cm glass baking dish.

STEP 2

Place the dry ingredients into a large mixing bowl and make a well in the centre. Break in the eggs and whisk them just to break them up, and then add the milk, oil and vanilla and stir to combine.

STEP 3

Finally, add the water, stir until everything is combined, pour into the dish and bake for 35-45 minutes or until a skewer comes out clean. Set the cake aside to cool completely.

Method - Custard

STEP 1

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Ingredients

Custard

2 cups (500ml) milk
1/4 cup (40g) cornflour
1/2 cup (110g) caster sugar
2 tbsp (40ml) water
50g butter
1/4 cup (60ml) thickened cream
1 tsp Queen Organic Vanilla Bean Paste

Topping

1 cup (250ml) thickened cream
1 tsp Queen Organic Vanilla Bean Paste

Method - Custard

Once the cake is cool make the filling. Take about 1/4 cup of the milk and place in a small bowl with the cornflour and stir together until smooth. Set aside.

STEP 2

Place the sugar and water into a large saucepan and place over a medium heat. Cook, without stirring, until the sugar melts and begins to caramelise (about 6-8 minutes).

STEP 3

Once the sugar reaches a dark amber colour, remove it from the heat, and carefully add the butter and cream – it will hiss and bubble up, but don't worry. Once it has calmed down, stir everything together, place back on the heat and add the remaining milk.

STEP 4

Once the mixture begins to steam, stir in the cornflour-milk mixture, and cook until mixture thickens. Remove from heat.

STEP 5

Using the handle of a wooden spoon, poke holes all over the surface of the cake – they will be fairly large. Pour the caramel mixture over the cake, and spread it to cover the surface. Cover with plastic and place the cake in the fridge to cool and set. To serve, whip the cream and vanilla for the topping to stiff peaks and spread on top of the cake.

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