

Caramel Mud Cake

Recipe #670

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Serves: 8

Preparation time: 15 to 30 minutes

Ingredients

200 g butter, cubed
200 g white chocolate, chopped
1 cup dark brown sugar, firmly packed
180 mL hot water
1 tablespoon golden syrup
2 teaspoons vanilla essence
2 eggs, room temperature
1 cup plain flour
1 cup self-raising flour

Method

1. Preheat oven to 160°C.
2. Brush a round 22 cm cake pan with some melted butter and line base and sides with non-stick baking paper.
3. Place butter, chocolate, sugar, water, golden syrup and vanilla essence in a saucepan and stir over medium heat until combined and mixture is smooth.
4. Set aside for 20 minutes to cool.
5. Add eggs one at a time, beating well.
6. Sift combined flours over chocolate mixture and stir with a wooden spoon until well combined.
7. Pour mixture into a pan and bake for approximately 50-60 minutes or until a skewer comes out clean.
8. Stand cake for 20 minutes before turning out onto a wire rack to cool.
9. Dust with icing sugar and serve.

Recipe notes

I use Nestle brand chocolate.

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