

English Toffee Donut Cake

Roberta Sigel took second place with a cake that tastes like a donut, with the indulgence of our English Toffee coffee! Sounds like a win-win-win concept!

Cake Ingredients

2 sticks unsalted butter, softened
2 cups sugar
4 eggs
3 teaspoons vanilla
3 cups cake flour
3 ½ teaspoons baking powder
1 teaspoon salt
½ cup brewed strong Berres Brothers
English Toffee coffee
1 cup buttermilk

Topping

1 cup brown sugar
1/3 cup brewed strong Berres Brothers
English Toffee coffee
¼ cup unsalted butter
1¼ cup heavy cream
1 teaspoon vanilla extract
¼ teaspoon salt
¼ cup heavy cream
¼ cup semi-sweet chocolate chips
½ cup finely chopped pecans

Directions

Preheat oven to 350°F. Grease and flour a 10-inch bundt pan; set aside.

In a large mixing bowl, beat butter and sugar on medium speed until light and fluffy. Turn the mixer on low, and add eggs one at a time. Beat in vanilla.

In a medium bowl, combine cake flour, baking powder, and salt. With the mixer on low, add about 1/3 of the flour mixture to the bowl, followed by about ½ of the coffee and buttermilk.

Repeat until everything has been added. Beat batter on medium for 30 seconds.

Pour batter into prepared bundt pan. Bake for 45-48 minutes until golden on top, and until a toothpick inserted in the center comes out clean.

Remove cake from the oven and allow it to cool before flipping the cake out of the pan. Allow it to cool completely before topping.

Make topping

In a medium saucepan, combine brown sugar, coffee, butter, cream, vanilla and salt over medium-low heat. Whisk to combine, then cook and stir until the mixture is bubbling. Cook for 5 to 6 minutes until it slightly thickens and is smooth. Remove from heat and let cool.

In a small saucepan, allow ¼ cup cream to come to a simmer. Remove from heat and add chocolate chips. Stir to combine and continue to stir to ganache consistency.

Pour brown sugar mixture over top of cooled cake. Then pour chocolate ganache over top of cake.

Sprinkle pecans on top of cake.