



SKILL LEVEL



IN THE KIT

- Bag 1:** 6 tsp coffee granules
- Bag 2:** 160g caster sugar
- Bag 3:** 160g self raising flour, ½ tsp salt, ½ tsp baking powder
- Bag 4:** 50g Demerara sugar
- Bag 5:** 250g icing sugar

- 2 x baking paper circles
- 1 x testing skewer

YOU WILL NEED

260g unsalted butter (135g + 25g + 100g), softened, plus extra for greasing
 3 medium eggs
 150ml double cream (50ml + 100ml)

2 x 18cm round tins

STORAGE

Store in an airtight container in the fridge. Allow to come to room temperature before serving.

INGREDIENTS

Icing sugar (sugar, cornflour starch), caster sugar, self raising flour (**wheat** flour, raising agents (mono-calcium phosphate, sodium bicarbonate), calcium carbonate, niacin, iron, thiamin), Demerara sugar (brown sugar (sugar, cane molasses)), coffee granules (2%) (soluble coffee), salt (salt, anti-caking agent (sodium ferrocyanide)), baking powder (raising agents (disodium diphosphate, sodium hydrogen carbonate), **wheat** flour, calcium, iron, niacin, thiamin).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1574kJ/376kcal
Fat	0.3g
of which saturates	0g
Carbohydrate	90g
of which sugars	72g
Protein	2.4g
Salt	0.91g

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk, soya, tree nuts, sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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615g



Caramel Latte Cake



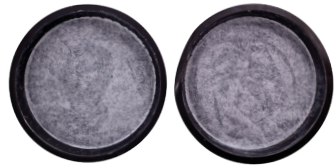
CARAMEL LATTE CAKE

Don't like coffee? Don't worry, see the top tip!



The box and the plastic bags in this kit are recyclable

bakedin.co.uk/sustainability



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease 2 round tins and line with the provided baking paper circles.



2. In a mug or small bowl, mix together the coffee granules (**bag 1**) with 2 tbsp of boiling water until the coffee granules have dissolved. Leave to one side.



5. Whilst the sponges are cooling, make the caramel sauce. To a small saucepan, add 25g of butter and the Demerara sugar (**bag 4**). On a medium heat melt the butter and sugar together, stirring continuously.



6. Pour in 50ml of double cream and stir until combined. Remove from the heat and pour into a heatproof bowl. Leave to one side to cool slightly.



3. To make the cake batter, add 135g of butter and the caster sugar (**bag 2**) to a large bowl, and beat until light and fluffy. Add 3 eggs, one at a time, beating between each addition until combined. Pour in the coffee, add the self raising flour, salt, and baking powder (**bag 3**), and mix until smooth.



4. Divide the batter evenly between the 2 prepared tins. Bake for 18-25 minutes or until the sponges are golden and the provided testing skewer comes out clean when inserted into the middle of the sponges. Leave the sponges in their tins on a wire rack to cool for 10 minutes, before turning them out onto the rack to cool completely.



7. Once the sponges and caramel sauce are cool, make the whipped cream buttercream. In a large bowl, beat 100g of butter until soft and pale. Gradually add the icing sugar (**bag 5**), and mix until combined. Add 100ml of double cream and beat until everything has come together and the buttercream has thickened and become fluffy and paler in colour. This will take about 5-7 minutes by hand.



8. Place one of the sponges onto a board or plate and spread one third of the buttercream over the top, then spoon over half of the caramel sauce and ripple into the buttercream using a palette knife. Place the second sponge on top, and cover the cake with the remaining buttercream. Spread a thin layer of buttercream over the sides of the cake, creating a semi-naked effect, keeping a thicker layer on top. Spoon over the remaining caramel sauce and ripple it into the buttercream slightly.

TOP TIP:

If you prefer a milder coffee flavour, add half of the coffee granules. Alternatively, replace the coffee with 40g of cocoa powder to make a chocolate caramel cake.

FOR MORE INFO:

bakedin.co.uk/caramel-latte-cake