

# *Chocolate Caramel Lemon Pound Cake*

## *Making the Sponge*

### *Procedure:*

- Sieve all purpose flour & baking powder.
- melt the butter & after it's cooled then add condensed milk, warm milk, sugar.
- Add all dry ingredients (except cocoa powder)
- Take a bowl and divide 1/3 batter.
- To this 1/3 batter add cocoa powder and 1 tbsp water.
- To the remaining batter add essence(zest), chia seeds.
- Panning the batter - firstly pipe one layer of lemon batter, then pipe small polka dots of chocolate batter, in between the polka dots pipe caramel (cooled). Use a toothpick to make swirls.
- Repeat the same again.
- Bake at 160 degrees for 20-25 minutes.
- This recipe gives you 5 loaves of 6/3" pans.

### *Ingredients:*

- All purpose flour 380 grams.
- Castor sugar 60 grams.
- Baking powder 2 teaspoon.
- Lemon essence 1/2 teaspoon (or lemon zest 1 tbsp).
- Butter 400 grams.
- Condensed milk 400 grams.
- Warm milk 250 grams.
- Chia seeds 2 tablespoon.
- Cocoa powder.

# Caramel

## Procedure:

- In a pan add sugar one spoon on medium flame, let it melt (NO STIRRING), keep adding one spoon after the sugar in pan melts.

- Once all the sugar is melted add in warm cream stir continuously till both form a homogeneous mixture.

- Turn off the heat and add in butter.

- Once the caramel is cooled add salt.

## Ingredients:

- Castor sugar - 140 grams

- Amul cream - 80 grams

- Butter - 30 grams

- Sea Salt flakes 1/4 teaspoon