

Brown Butter Salted Caramel Cake



Author: recipebyrosie

Four layers of toasted brown butter sponge filled with thick gooey salted caramel. Wrapped in creamy caramel buttercream and finished with a salted caramel drip topping this cake is perfect for celebrations!

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 250g light brown sugar
- 360g dairy free milk + 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 60g vegetable oil
- 80g dairy free butter
- 1/2 tsp salted caramel extract

Buttercream

- 400g unsalted dairy free butter, soft room temp
- 600g icing sugar, sifted
- 1/2 salted caramel extract
- 50g salted caramel

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 4 x 6 inch pans.
3. Start by browning the butter. Add the butter to a saucepan over medium heat. Heat until it melts, bubbles, foams and browns, gently mixing throughout. Set aside and leave to cool to room temperature
4. Mix the vinegar into the milk and set aside to curdle. This is our dairy free buttermilk.
5. In a large bowl combine the wet ingredients.
6. Sift the dry ingredients and then add to the wet. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
7. Pour the batter into the tins and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
8. Leave to cool in the tins
9. Next make the caramel. Add the nut butter, salt and syrup to a jug. Slowly add the oil, whisking until smooth and creamy (depending on

Salted Caramel

- 150g smooth nut butter (peanut or almond are my favourite!)
- 2 tbsp coconut oil, melted
- 60g syrup e.g. agave, maple or honey
- Pinch of sea salt

the type and brand of nut butter you use you may need more/less coconut oil so add slowly until you get the desired consistency).

10. Next make the buttercream.

11. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Then add the salted caramel extract and salted caramel. Mix on low until fully incorporated, about one minute. Cover with plastic wrap until ready to use.

12. Assemble the cake by layering the buttercream and salted caramel.

