



# CHOCOLATE AND PEANUT BUTTER CARAMEL EXPLOSION CAKE

*Sarah Hadland*

## COOK EXPERT INGREDIENTS

### SPONGE

- 265g self-raising flour
- 1 ½ tsp baking powder
- ¼ tsp salt
- 300g caster sugar
- 150g light brown sugar
- 100g unsalted butter
- 75g cocoa powder
- 125ml boiling water
- 100g buttermilk or plain yogurt
- 100g flavourless oil (sunflower e.g.)
- 2tsp vanilla extract
- 5 large eggs

### PEANUT BUTTER CARAMEL

- 75g unsalted butter
- 75g dark brown sugar
- 1 can sweetened condensed milk
- 1 tsp vanilla extract
- 200g chunky peanut butter
- ½ tsp sea salt

### BUTTERCREAM

- 250g caster sugar
- 4 large egg whites
- ¼ tsp cream of tartar
- Pinch of salt
- 450g unsalted butter (chilled and cubed)
- 2 heaped dessert spoons of smooth Biscoff (optional)

### GANACHE

- 200g dark chocolate
- 200g double cream

### TO DECORATE

- Freddo bars
- M&S extremely chocolatey rounds

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## COOK EXPERT METHOD

### FOR THE CAKES

- Grease and line the bottom and sides of two 8" cake tins (you can use three, but the cooking time will change). Preheat the oven the 180°C fan.
- Into the metal bowl add the water and butter and run Expert for 2 mins on Speed 1A at 60°C with cap off.
- Remove the bowl and place it onto the digital scales and weigh in the following;
  - Caster sugar
  - Light brown sugar
  - Eggs
  - Vanilla
  - Buttermilk
  - Oil
  - Flour
  - Cocoa powder
  - Baking powder
  - Salt
- Run the pastry/cake setting under Baking with the cap off. Halfway through the cycle remove the lid and use your spatula to scrape down the sides. Run the cycle until the end, or until everything is combined.
- Split the mix equally between your tins and bake in the centre of the oven for 30-35 mins for 2 tins, or 25-30 mins for 3 tins.
- Cool the cakes in their tins for 5-10 mins before carefully turning out onto a wire rack to cool completely to room temperature.
- Run the Cook Expert on Rinse mode.

### FOR THE CARMEL

- Add the sugar, butter and condensed milk to the metal bowl and with cap off run on Expert for 7 mins at Speed 3 at 110°C.
- About a minute from the end, add the salt and vanilla through the lid. Set aside until needed.
- (Reserve a few tablespoons of the caramel (without the peanut butter) to decorate with)
- Finally add the peanut butter and run on Expert for 1 min at Speed 7. Set aside until needed.
- Run the Cook Expert on Rinse mode.

### FOR THE BUTTERCREAM

- Clean the inside of the bowl and whisk attachment and rub with lemon or vinegar to remove any traces of fat.
- Add the icing sugar, egg whites, cream of tartar and salt to the metal bowl. With the cap off run on Expert for 10 mins on Speed 5 at 50°C.
- Once finished, keep the cap off and run on Expert for 5mins on Speed 10.
- Remove the whisk attachment and run the Expert for 10 mins on Speed 7 with the cap off. Slowly add the cubed and chilled butter through the lid until fully combined. The chilled butter will bring the temperature of the buttercream down and start to form the thickness you need.
- Scrape down the sides of the bowl and return the whisk attachment. Run on Expert for 1 min.
- Add the Biscoff and run on Expert for 2 mins, scraping down the sides of the bowl halfway through.
- Run the Cook Expert on Rinse mode.

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### FOR THE GANACHE

- Add the cream and the chocolate to a heatproof bowl and microwave in 30 second bursts until everything has melted. Stir in between each blast and continue stirring until it's smooth and silky.

### TO ASSEMBLE

- Cut your sponges horizontally (not necessary if you made 3) and add a dollop of the buttercream to the cake board or plate you will present your cake on. Place the bottom layer of the cake on the board or plate.
- Load ½ of the buttercream into a piping bag with a star nozzle. Pipe a wall of buttercream around the edge of the sponge base.
- Take 1/3 of your peanut butter caramel and spread it in the centre of the sponge up to the buttercream wall. Crumble over 2-3 chocolatey rounds if you wish. Place the next layer of sponge on top and repeat this process until all the sponges have been layered.
- Take the remaining half of the buttercream (not in the piping bag) and use a palette knife to smooth this over the finished cake. You may wish to do a crumb coat and refrigerate before adding the final layer.
- Take the now room temperature ganache and drip this over the sides of the cake and fill in the middle.
- Use the remaining buttercream in the piping bag to add rosettes to the top of the cake and drizzle over the reserved caramel.
- Adorn each buttercream rosette with an extremely chocolatey round and stick your freddo bars to the base of the cake – serve with tea and friends.