

Coffee Cake with Salted Caramel Sauce

Cake Ingredients

5 eggs – break eggs into a bowl and weigh.

Whatever the weight of the eggs, you then use the same weight for each of the following :- Butter, sugar and flour.

1/3 cup strong espresso

Fresh whipped cream

Sauce Ingredients

1/3 cup cream

84g dark brown sugar

25g butter

Salt flakes to taste

Extra pouring cream if required

Method

For the cake:

In a mixer cream the butter and sugar until light and fluffy. Add eggs one at a time, mixing well between each addition. Add flour and mix until combined. Add espresso and mix until combined.

Pour into prepared tin and bake using Bake sensor. For ovens that do not have the bake sensor, use top and bottom heat 180° (preheat first) and cook for around 50 minutes or until skewer comes out clean.

Remove from oven, cool in tin for 10 minutes then turn out onto wire rack.

When completely cool, cut in half and decorate bottom layer with fresh whipped cream and drizzle with salted caramel, place top on and decorate with remaining cream and caramel.

For the sauce:

Place cream, sugar and butter in a saucepan and bring to boil, reduce heat and simmer uncovered until the sauce thickens.

Add salt, stirring and tasting until desired saltiness is reached. Allow to cool.

When assembling the cake, if caramel is too thick to drizzle, stir through some extra pouring cream.