Caramel Popcorn Cake

With buttery vanilla cake, cream cheese frosting and decadent Werther's Caramel Popcorn, this fun showstopper cake is perfect for any celebration.

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Ingrediens

Enjoy our delicious Caramel Popcorn Cake

Cake:

- 20g Werther's Original Caramel Popcorn
- 250g plain flour
- 2 tbsp baking powder
- 1/4 tsp salt
- 227g butter, at room temperature
- 400g granulated sugar
- 4 eggs
- 1/2 tsp vanilla extract
- 236ml milk

Preparation Steps

Cake:

1. Preheat oven to 190°C. Butter and flour three 15 cm (6 inch) round cake tins; set aside. Sift together flour, baking powder and salt; set aside.

2. Using electric mixer, beat together butter and sugar until light and fluffy. Beat in eggs, one at a time, incorporating each one fully before adding the next one. Beat in vanilla.

3. With mixer on low, alternately add flour mixture in 3 parts with milk in 2 parts, starting and ending with flour mixture, scraping down bowl as needed between additions.

4. Scrape into prepared tins; smooth tops. Bake for 20 to 25 minutes or until lightly golden and tester inserted into center of cake comes out clean. Let cool completely.

Frosting:

1. Meanwhile, beat cream cheese until light and fluffy. Beat in butter; beat in icing sugar and salt just until smooth (if frosting is too soft to spread, refrigerate for 10 to 15 minutes to firm up).

2. Carefully remove cakes from tins. Using serrated knife, trim tops to make flat cakes. Place one cake layer on serving plate; spread with generously with frosting. Repeat with remaining cake layers. Spread remaining frosting over side of cake. Refrigerate for 1 to 2 hours or until frosting is well chilled and set.

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Frosting:

- 500g cream cheese, cold
- 113g unsalted butter, at room temperature
- 180g icing sugar, sifted
- 1/4 tsp salt

Caramel:

- 150g (24 caramels) Werther's Original Soft Caramels, unwrapped
- 2 tbsp double cream
- 2 tbsp butter, softened

Preparation Steps

Caramel:

1. In small saucepan set over medium-low heat, combine caramels, cream and butter. Cook, whisking, for 3 to 5 minutes or until well combined and smooth.

2. Drizzle caramel over top of cake, allowing some to drip over the side. Pile Werther's Original Caramel Popcorn on top of cake, pressing lightly to adhere to caramel.

Additional Information:

Add peanuts to caramel popcorn if desired.

Prep Time: 35 minutes

Number of portions: 8