Chocolate Caramel Éclair Cake

A chocolate cake filled with Soft Éclair Caramels.

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Ingredients

Enjoy our delicious Chocolate Caramel Éclair Cake

- 232 g (36 eclairs) of Werther's Original Soft Eclairs, unwrapped, divided
- 120ml milk, divided
- Chocolate cake mix
- Icing sugar to preference

Preparation Steps

1. Prepare the chocolate cake mix and bake in a Bundt tin.

2. Cool for 30 minutes and then use the end of a wooden spoon to poke holes throughout cake.

3. Unwrap 18 Werther's Original Soft Eclairs into a saucepan.

4. Pour in 60ml of milk, set on low heat and mix together until melted.

5. Pour the melted mixture to fill the holes.

6. Put the cake in the refrigerator to completely cool for 30 minutes to an hour.

7. Remove cake from tin and place on serving plate.

8. Unwrap the remaining 18 Werther's Original Soft Eclairs into a saucepan.

9. Pour in 60ml of milk, set on low heat and mix together until melted.

10. Drizzle over top of cake.

11. Sprinkle with icing sugar.

Additional Information:

Prep Time: 20 minutes

Number of portions: 10-12