

## How to Make a Decadent Chocolate Toffee Cake with Homemade Caramel

Chocolate Caramel Toffee Crunch Cake ???



OVEN  
**350°F**

TIME  
**35 min**

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### INGREDIENTS

For the Cake:

- 2 cups all-purpose flour ?
- 2 tsp baking powder ?
- 1 tsp baking soda ?
- ... tsp salt ?
- 1 cup unsalted butter, softened ?
- 1 ½ cups sugar ?
- 3 large eggs ?
- 1 tsp vanilla extract ?
- 1 cup sour cream ?
- 1 cup unsweetened cocoa powder ?
- ½ cup boiling water ?

For the Caramel Sauce:

- 1 cup sugar ?
- 1 cup heavy cream ?
- 6 tbsp unsalted butter ?

For the Toffee Crunch Topping:

- 1 cup toffee bits ?
- ½ cup chopped walnuts or pecans (optional) ?

### DIRECTIONS

1. Prep the Pans: Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans or line them with parchment paper.
2. Make the Cake Batter: In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In a large bowl, beat butter and sugar until light and fluffy.
4. Add eggs, one at a time, followed by the vanilla extract.
5. Mix in the sour cream until smooth.
6. In a small bowl, combine the cocoa powder and boiling water, then stir until dissolved and smooth.
7. Gradually add the dry ingredients to the wet, alternating with the cocoa mixture, and mix until just combined.
8. Bake the Cake: Divide the batter evenly between the two pans.
9. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
10. Let the cakes cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

### TIPS FOR SUCCESS

- It turns quickly-watch closely once the sugar starts to melt.
- Room-temperature eggs and butter mix better and create a more even batter.
- Use parchment paper rounds in the pans for easy release.

Add a sprinkle of flaky sea salt on top for a salted caramel finish!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-to-make-a-decadent-chocolate-toffee-cake-with-homemade-caramel/>