

## Decadent Walnut Caramel Layer Cake: The Ultimate Showstopper Dessert

The Ultimate Layer Cake aux Noix Caramel: A Nutty, Buttery Masterpiece



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Walnut Sponge:

250g (2 cups) All-purpose flour: The sturdy base for our layers.

2 tsp Baking powder & 1/2 tsp Baking soda: Our lifting agents for a fluffy crumb.

Pinch of salt: To enhance the nutty notes.

200g (1 cup) Sugar: Granulated works best here.

120g (1/2 cup) Unsalted butter: Softened to room temperature.

3 Large eggs: To provide structure.

200ml (3/4 cup) Buttermilk: For a tender, moist texture.

1 tsp Vanilla extract: A high-quality bean paste or extract is key.

100g (1 cup) Walnuts: Finely chopped.

For the Silky Frosting:

250g (9 oz) Cream cheese: Softened (you can substitute with butter for a traditional buttercream).

120g (1 cup) Powdered sugar: Sifted to avoid lumps.

200ml (3/4 cup) Heavy cream: Kept cold until ready to use.

1 tsp Vanilla extract.

For the Signature Caramel Sauce:

200g (1 cup) Sugar.

80g (6 tbsp) Butter.

120ml (1/2 cup) Heavy cream.

Pinch of salt: Transform it into salted caramel for extra depth.

## DIRECTIONS

1. **Bake the Walnut Layers:** Preheat your oven to 175°C (350°F). Grease and line two 8-inch round cake pans with parchment paper. In a large bowl, cream the butter and sugar until light and airy. Add eggs one at a time, followed by the vanilla.
2. In a separate bowl, whisk your dry ingredients. Alternating between the dry mix and the buttermilk, fold the ingredients into the butter mixture. Finally, fold in those chopped walnuts. Divide the batter equally and bake for 25-30 minutes. Once cooled, slice each cake horizontally to create four thin, elegant layers.
3. **Whip the Frosting:** Beat the softened cream cheese and powdered sugar until smooth. In a separate chilled bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture. This creates a lighter, "mousse-like" frosting that isn't overly cloying.
4. **Master the Caramel Drip:** This is the part that intimidates people, but it's simple! Melt the sugar in a heavy-bottomed saucepan over medium heat. Do not stir-just swirl the pan. Once it reaches a deep amber color, whisk in the butter. Slowly pour in the heavy cream (be careful, it will bubble violently!). Stir until smooth, add your salt, and let it cool until it reaches a thick, pourable consistency.
5. **Assembly:** Place your first layer on a cake stand and spread a generous layer of frosting. Repeat until all four layers are stacked. "Dirty ice" the cake with a thin layer of frosting to trap crumbs, chill for 20 minutes, then apply the final smooth coat. Pour the slightly warm caramel over the top, allowing it to

drip naturally down the sides.

## SWAPS & NOTES

For the Silky Frosting 250g (9 oz) Cream cheese: Softened (you can substitute with butter for a traditional buttercream). 120g (1 cup) Powdered sugar: Sifted to avoid lumps. 200ml (3/4 cup) Heavy cream: Kept cold until ready to use. 1 tsp Vanilla extract.

For the Signature Caramel Sauce 200g (1 cup) Sugar. 80g (6 tbsp) Butter. 120ml (1/2 cup) Heavy cream.

Pinch of salt: Transform it into salted caramel for extra depth.

Swaps and Notes The Nut Swap: If you aren't a fan of walnuts, pecans make an excellent substitute and pair beautifully with caramel.

## TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your eggs and butter are at room temperature to prevent the batter from curdling.

The Drip Test: Before pouring caramel over the whole cake, test one drip on the side.

If it runs all the way to the bottom, the caramel is too warm.

Toasting the Nuts: For a deeper flavor, toast your walnuts in a dry pan for 3-5 minutes before chopping them.

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

Original recipe: <https://chefmaniac.com/decadent-walnut-caramel-layer-cake-the-ultimate-showstopper-dessert/>