

## Easy Chocolate Caramel Cake Squares with Whipped Cream

Caramel Layer Cake Squares - A Decadent Chocolate Caramel Dessert



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

#### Cake Base:

200 g dark chocolate  
150 g butter  
100 g sugar  
4 eggs  
200 g all-purpose flour  
1 teaspoon vanilla extract

#### Layers and Topping:

200 ml caramel sauce  
150 g whipped cream

#### Optional Garnish:

Extra caramel drizzle  
Chocolate shavings  
Powdered sugar

### DIRECTIONS

1. Prepare the Oven: Preheat your oven to 180°C (350°F) and line a baking tray with parchment paper to prevent sticking.
2. Melt Chocolate and Butter: In a heatproof bowl, melt the dark chocolate and butter together over gentle heat or in the microwave.
3. Stir until the mixture is smooth and glossy.
4. Add Sugar and Eggs: Whisk the sugar and eggs into the chocolate mixture until the batter becomes thick and glossy.
5. This step helps create a rich, moist cake texture.
6. Mix in Dry Ingredients: Add the flour and vanilla extract and stir until a smooth batter forms with no lumps.
7. Bake the Cake: Spread the batter evenly into the prepared baking tray.
8. Bake for about 20 minutes, or until the cake is set and a toothpick inserted into the center comes out mostly clean.
9. Allow the cake to cool completely.
10. Add the Caramel Layer: Once the cake has cooled, spread the caramel sauce evenly across the top.
11. Use a spatula to ensure the layer is smooth.
12. Add the Whipped Cream: Spread the whipped cream over the caramel layer, creating a soft, fluffy topping.
13. Chill the Dessert: Place the cake in the refrigerator for about 1 hour so the layers firm up.
14. Slice and Serve: Cut the chilled cake into squares and drizzle with additional caramel sauce before serving.

## SWAPS & NOTES

Here are a few tips to customize the recipe to your taste.

**Chocolate:** Dark chocolate gives the cake a rich flavor, but semi-sweet chocolate works well too.

**Caramel sauce:** Store-bought caramel sauce is convenient, but homemade caramel adds an extra depth of flavor.

**Whipped topping:** Fresh whipped cream is best, but stabilized whipped topping can be used for easier preparation.

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

Original recipe: <https://chefmaniac.com/easy-chocolate-caramel-cake-squares-with-whipped-cream/>