

## Rich Chocolate Cake with Caramel Drizzle and Toffee Crunch

Chocolate Caramel Toffee Crunch Cake

**OVEN**  
**350°F**

**TIME**  
**35 min**

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### INGREDIENTS

For the Chocolate Cake:

- 2 cups (250 g) all-purpose flour
- 1 3/4 cups (350 g) granulated sugar
- 3/4 cup (65 g) unsweetened cocoa powder
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 2 large eggs
- 1 cup (240 ml) whole milk
- 1/2 cup (120 ml) vegetable oil
- 2 tsp vanilla extract
- 1 cup (240 ml) boiling water or hot coffee

For the Caramel Sauce:

- 1 cup (200 g) granulated sugar
- 6 tbsp (90 g) unsalted butter, cubed
- 1/2 cup (120 ml) heavy cream
- Pinch of sea salt

For the Filling and Topping:

- 1 cup (100 g) crushed toffee bits
- 1 1/2 cups (360 ml) heavy whipping cream
- 1/4 cup (30 g) powdered sugar
- 1 tsp vanilla extract

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C).
- 2.** Grease and flour two or three 8-inch round cake pans.
- 3.** Mix the Dry Ingredients: In a large bowl, whisk together:
- 4.** Flour
- 5.** Sugar
- 6.** Cocoa powder
- 7.** Baking powder
- 8.** Baking soda
- 9.** Salt
- 10.** Add the Wet Ingredients: Add the eggs, milk, vegetable oil, and vanilla extract.
- 11.** Mix until smooth and well combined.
- 12.** Add the Hot Liquid: Slowly stir in the boiling water or hot coffee.
- 13.** The batter will be thin-this is normal and helps create a moist cake.
- 14.** Bake the Cake: Divide the batter evenly between the prepared pans.
- 15.** Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
- 16.** Allow the cakes to cool completely before assembling.
- 17.** Make the Caramel Sauce: In a saucepan over medium heat, melt the sugar until it turns golden and liquid.
- 18.** Stir in the butter until melted.
- 19.** Slowly whisk in the heavy cream, then add a pinch of sea salt.
- 20.** Allow the caramel sauce to cool slightly.
- 21.** Make the Whipped Frosting: In a chilled bowl, whip the heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
- 22.** Assemble the Cake: Place the first cake layer on a serving plate.
- 23.** Drizzle with caramel sauce, sprinkle with toffee bits, and spread whipped frosting on top.
- 24.** Repeat with remaining layers.
- 25.** Finish the Cake: Lightly frost the outside of the cake.

## SWAPS & NOTES

This recipe is flexible and can easily be adapted.

If preferred, use boiling water instead.

**Coffee substitute** Hot coffee enhances the chocolate flavor but doesn't make the cake taste like coffee.

**Store-bought caramel** If you're short on time, you can use high-quality store-bought caramel sauce.

### TIPS FOR SUCCESS

**Use room-temperature ingredients** This helps the batter mix more evenly.

**Cool the cake completely** Warm cake can melt the whipped frosting.

**Use a serrated knife to level layers** Flat layers make the cake easier to stack.

**Chill before slicing** Refrigerating the cake for 30 minutes helps the layers set beautifully.

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

Original recipe: <https://chefmaniac.com/rich-chocolate-cake-with-caramel-drizzle-and-toffee-crunch/>