

de leukste taarten shop



Goopy Chocolate Cake with Caramel and Pecans

Make this goopy chocolate cake with caramel and pecans using Betty Crocker Devil's Food Cake Mix. The rich chocolate cake is combined with creamy Betty Crocker Chocolate Fudge Icing and a caramel filling with toasted pecans. A delicious Betty Crocker recipe for anyone who wants to bake a festive chocolate cake with caramel and nuts.

Boodschappenlijstje



Betty Crocker Devil's Food Cake Mix
425g

BC2253
€4.94



Betty Crocker Chocolate Fudge Icing
400g

BC2258
€4.94



Dr. Oetker Baking Spray 125ml

1-50-901105
€2.99



LOYAL Elite Cake Pan Round Ø20cm

CT3R08
€13.05

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Tristar Hand Mixer 200W

TR4203
€17.49



Wilton Basic Turntable

03-3120
€9.48



Patisse Cooling Grid Ø32cm

P01321
€7.19



PME Spatula Angled 33cm

PK1014
€9.09



Ingredients

1 box Betty Crocker Devil's Food Cake Mix
Water, vegetable oil and eggs as directed on the package
20 soft caramels
75 g butter or margarine
80 ml whipping cream
110 g pecans, chopped and toasted
1 tub Betty Crocker Chocolate Fudge Icing
Baking spray

Equipment

2 round Ø20 cm cake pans
Saucepan
Mixer
Cooling rack
Turn table
Palette knife

Step 1: Preparation

Preheat the oven to 175°C. Grease two Ø20 cm round cake pans.

Step 2: Prepare and bake the cake

Prepare the Betty Crocker Devil's Food Cake Mix with the water, vegetable oil and eggs according



to the directions on the package. Divide the batter evenly between the two cake pans and bake according to the recommended baking time. Leave the cakes to cool in the pans for 10 minutes. Remove them from the pans and allow them to cool completely on a cooling rack, for approximately 1 hour.

Step 3: Make the caramel pecan filling

Place the caramels, butter and whipping cream in a saucepan. Heat over medium heat for 6 to 8 minutes, stirring regularly, until the caramels have completely melted and the mixture is smooth. Stir in the toasted pecans. Leave the caramel mixture to cool for 30 to 45 minutes, until it is thick enough to spread over the cake without running off.

Step 4: Fill and assemble the cake

Place the first cake layer on a turn table. Spread a generous layer of the caramel pecan mixture over the cake and place the second cake layer on top. Spoon some of the remaining caramel and pecans onto the centre of the top layer.

Step 5: Finish with Chocolate Fudge Icing

Cover the sides and the remaining top of the cake with Betty Crocker Chocolate Fudge Icing. Finish the top with the remaining caramel and pecans. Keep the cake covered until ready to serve.