



Chocolate Charlotte Cake Recipe Bundle

Includes Charlotte Cake Pan, Instant ClearJel, Triple Cocoa Blend, and Pure Vanilla Extract

HANDS-ON TIME: 40 mins. | **BAKING TIME:** 28 mins. to 30 mins. | **TOTAL TIME:** 1 hr. 30 mins. | **YIELD:** One 8" cake, 8 to 10 servings

Cake

1 cup (120g) King Arthur Unbleached All-Purpose Flour
¾ teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
6 tablespoons (32g) Triple Cocoa Blend
1 tablespoon Espresso Powder
½ cup + 2 tablespoons (119g) Baker's Special Sugar
4 tablespoons (57g) unsalted butter, at room temperature
3 tablespoons (37g) vegetable oil

2 teaspoons Pure Vanilla Extract
¾ cup (170g) milk, at room temperature
2 large eggs

Caramel Cream Filling

½ cup (142g) caramel (about 16 individual candies)
1 ½ cups (340g) heavy cream, divided
pinch of salt
2 tablespoons (15g) confectioners' sugar
1 teaspoon Instant ClearJel
Chocolate Marble Curls, for garnish

Instructions

- For the cake:** Preheat the oven to 350°F. Lightly grease the Charlotte pan, dust the inside with cocoa, and tap out any excess.
- Sift the dry ingredients together into a mixing bowl. Add the butter and mix at low speed for 1 minute. Add the oil and mix until the mixture looks sandy.
- Combine the vanilla and milk and add to the bowl. Mix for 1 minute at low speed, scrape the bowl and mix for 30 seconds more. Add the eggs, one at a time, beating well between additions. Scrape the bowl and beat for 30 seconds more. The batter will be thin.
- Pour the batter into the prepared pan and smooth the top. Bake for 28 to 30 minutes, until the center springs back when lightly pressed. Remove from the oven and cool on a rack for 15 minutes before turning out onto a rack to cool completely.
- For the filling:** Combine the caramel with 2 tablespoons of the heavy cream and microwave at medium power for 90 seconds. Stir until the caramel is melted and the mixture is uniform; pour all but 2 tablespoons into the well of the cake. Add 2 more tablespoons of cream to the reserved caramel and stir until smooth, gently reheating as needed. Transfer to a mixing bowl and add the remaining cream and a pinch of salt. Whip the caramel cream until soft peaks form. Stir together the confectioners' sugar and Instant ClearJel and add to the whipped cream. Whip until stiff peaks form. Spoon or pipe onto the top of the cake. Chill thoroughly before topping with Chocolate Curls.

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