



Vegan Peanut Butter & Caramel Drizzle Cake

about 12 slices



up to 45 Min.



Ingredients:

For the Cake:

400 g Light Brown Sugar
200 g Plain Flour
160 g Dr. Oetker Fine Dark Cocoa Powder
1 tsp Dr. Oetker Baking Powder
4 g Dr. Oetker Bicarbonate of Soda
1 tsp
220 g Crunchy Peanut Butter
1 tsp Dr. Oetker Madagascar Vanilla Extract
500 ml Soya Milk Or any plant based alternative milk

For the Caramel:

150 g Light Brown Sugar
75 ml Soya Milk Or any plant based alternative milk
7 g Dr. Oetker Ground Arrowroot Sachets 1 sachet
Dr. Oetker Caramel Flavour
about 13 g Dairy Free Margarine 1 tablespoon
Salt

For the Frosting:

400 g Dr. Oetker Vanilla Buttercream Style Icing 1 tub
about 35 g Crunchy Peanut Butter 2 tablespoons

To Decorate:

10 g Plain Popcorn
50 g Dr. Oetker 72% Extra Dark Chocolate

1 For the Cake:

First up, pre-heat the oven to 180°C/160°C fan/Gas 4 and grease and base line two 8" round cake tins with grease-proof paper.

2 Then, we're going to get straight into it, placing the brown sugar, plain flour, Dr. Oetker Cocoa Powder, Dr. Oetker Baking powder and Dr. Oetker Bicarbonate of Soda into a large mixing bowl. But wait! We're not going to mix yet.

3 In a separate bowl, mix the peanut butter and Dr. Oetker vanilla extract then slowly whisk in the soya milk to form a paste.

4 Add your new peanut mixture to the dry ingredients and it's time to gently fold it all together with a spatula until thick and smooth. Happy with your consistency? Divide the cake mix evenly between the two prepared tins & smooth out the top.

5 Pop both tins into the oven and bake for 40-45 minutes, or until a toothpick inserted into the centre comes out clean.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



6 For the Caramel:

There's no time to waste! Whilst the cake bakes, let's crack on with the caramel. Place all the ingredients except the non-dairy spread into a heavy based, medium sized saucepan and bring to a rolling boil (a hot, quick boil with plenty of bubbling) whilst stirring continuously.

7 Boil for just a minute, then remove from the heat and stir in the non-dairy spread and allow to cool completely.

8 Once baked, leave the cake to cool in the tin for 10 minutes before transferring to a wire rack to cool completely.

9 For the Chocolate Popcorn:

Now for the fun bit! Break up the chocolate into a heatproof bowl and pop in the microwave for 20 second bursts, stirring in between, until melted.

10 Whilst that's melting away, line a baking tray with baking parchment and pour the popcorn onto the tray.

11 Then, when the chocolate's melted, use a teaspoon to drizzle the chocolate over the popcorn as generously as you like. Chill in the fridge until set.

12 For The Decoration:

Whilst the popcorn chills, place the Dr. Oetker Vanilla Buttercream icing into a mixing bowl along with the peanut butter, and fold through with a spatula.

13 Place one of the cakes onto a serving dish and smooth over with half of the buttercream mix, before drizzling over a couple of spoonfuls of caramel. Place the second cake on top and finish with the remaining buttercream and caramel drizzle.

14 Top with a scattering (or careful positioning if you prefer things neat) of chocolate popcorn to finish.

15 Ta-dah! You've piled up the perfect picture of vegan indulgence. Chocked full of chocolate and caramel - this cake will technically keep in a cake tin for up to 4 days ... but we've got a feeling it won't be around for that long!

