



Snickers Cake

about 12 - 16 pieces



Easy

up to 30 Min.



Ingredients:

For the Sponge:

2 g Instant Coffee Granules (1 tsp)
100 ml Water (boiling)
250 g Plain Flour
75 g Dr. Oetker Fine Dark Cocoa Powder
250 g Caster Sugar
100 g Light Brown Sugar
7.5 g Dr. Oetker Baking Powder (1 1/2 tsp)
5 g Dr. Oetker Bicarbonate of Soda (1 tsp)
1.25 g Salt (1/4 tsp)
150 ml Vegetable Oil
2 Medium Eggs (beaten)
10 ml Dr. Oetker Madagascar Vanilla Extract (2 tsp)
250 ml Buttermilk

For the Buttercream:

100 g Unsalted butter (softened)
300 g Icing Sugar
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
30 ml Whole Milk (2 tbsps)
100 g Peanut Butter (smooth)

To Decorate:

40 g Caramel Sauce
100 g Snickers (chopped into small pieces)
15 g Salted Roasted Peanuts

1 For the Sponge:

First up lets make the sponge; preheat the oven to 180°C/160°C/Gas Mark 4. Grease and line a 10"x8" rectangle baking tin, now we're ready to bake!

2 First thing; mix your coffee with 100ml boiling water in a small bowl and set aside to cool. Pop all your dry ingredients into a large bowl and mix. Make a well in the centre and add the oil, Vanilla Extract, eggs, buttermilk and coffee mixture and whisk together until thoroughly mixed, your mixture will be quite runny.

3 Pour your chocolatey mixture into your prepared tin and pop in the oven to bake for 30-40 minutes. To make sure your cakes are baked pop a skewer into the centre of the sponge and it should come out clean. Leave to cool in the tins for 15 minutes, then remove, and pop onto a wire rack to cool completely.

4 For the Buttercream:

Whilst your sponge is cooling it's time to make the buttercream; pop the butter into a large bowl and beat until smooth and paler in colour. Add your icing sugar in a few intervals making sure it is mixed in after each interval, your buttercream will be very firm.

5 Pop in the Vanilla Extract, milk and peanut butter and beat again until you have a lovely fluffy buttercream.





6 To Decorate:

Once your sponge has cooled pop on your serving plate or board and it's time to decorate! Spread your buttercream on top of your sponge using a palette knife to smooth it out.

7 Drizzle the caramel over the top of the buttercream using a spoon, if the caramel is too firm heat in the microwave for 5-10 seconds to loosen and make it easier to drizzle.

8 Scatter the pieces of snickers and peanuts on top and ta-dah you're ready to serve your Snickers Cake!

Tip from the Test Kitchen

- Your cake should keep for up to 5 days stored in an airtight container at room temperature.

