

## Caramel Coconut Vanilla Cake

A traditional Danish cake is finished with a coconut topping infused with Vanilla Soft Éclair Caramels.



[www.werthers-original.ca](http://www.werthers-original.ca)

### Ingredients

#### Cake:

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 4 eggs, at room temperature
- 1 ¼ cups granulated sugar
- 1 tsp vanilla extract
- 1/2 cup whole milk, at room temperature
- 1/3 cup butter, melted

#### Dream Topping:

- 12 Werther's Vanilla Soft Éclairs Caramels
- 1/3 cup butter
- 3/4 cup packed brown sugar
- 3 tbsp milk
- 1 ½ cups shredded coconut

**Prep Time:** 10 minutes

**Number of portions:** 8 - 10

### Instructions

#### Cake:

- 1.** Preheat oven to 375 °F (190 °C). Grease and flour 9-inch (23 cm) springform pan; set aside. Sift together flour, baking powder and salt; set aside.
- 2.** Using electric mixer, beat eggs and sugar for 5 to 8 minutes or until pale yellow, light and fluffy; beat in vanilla. Stir in half of the flour mixture. Beat in milk, then stir in remaining flour mixture until blended. Stir in melted butter.
- 3.** Scrape into prepared pan; smooth top. Bake for 30 to 35 minutes or until lightly golden, top of cake is set and tester inserted in centre comes out with moist crumbs adhering.

#### Dream Topping:

- 4.** Meanwhile, melt butter in small saucepan set over medium heat; stir in sugar and milk. Cook for 2 to 3 minutes or until sugar dissolves. Stir in Werther's Vanilla Soft Éclairs Caramels. Cook for 1 minute. Stir in coconut until well coated.
- 5.** Remove cake from oven. Increase oven temperature to 400 °F (200 °C). Spread topping over hot cake.
- 6.** Bake for about 10 minutes or until topping is golden brown and bubbling and tester inserted in centre of cake comes out clean.

#### Tip:

Serve with a dollop of whipped cream or sour cream if desired.