

Caramel & Chocolate Traybake

This traybake is the ultimate chocolatey, moist, and creamy cake. The light sponge is topped with a dark chocolate ganache which makes it super rich and did I mention it's really easy to make?

Ingredients

[salted caramel sauce](#)

roasted hazelnuts, roughly chopped

For the Cake Mix

250g unsalted butter, softened

250g caster sugar

175g self raising flour

$\frac{1}{2}$ tsp vanilla extract

3 large eggs, whisked

50g cocoa powder

100 ml boiling water

1 tsp baking powder

For the Ganache

200g dark chocolate

300ml double cream

For the Caramel Sauce

Method

– Preheat the oven to 180°C / 160°C with a fan. Grease and line a large, deep baking tray

– Place the sugar and butter in a free-standing electric mixer. Whisk until light and creamy.

– Add the vanilla extract and eggs. Whisk until smooth.

– Mix 100ml of boiling water with the cocoa powder in a small bowl. Mix to form a smooth paste and add to the cake mix along with the flour and baking powder. Whisk until smooth.

- Pour the cake mix into the baking tray and place in the oven to bake for 30-35 minutes. Remove it from the oven and let it cool completely in the baking tray.
- Meanwhile, melt the dark chocolate in a bowl over a pan of boiling water. Once melted, remove it from the heat and add the double cream. Stir to combine and then pour over the cake. Gently spread the ganache to the edges and corners. Set aside for 30 minutes to allow the ganache to set.
- Remove the cake from the baking tray and parchment, and place it on a serving plate. Drizzle with salted caramel sauce, and top with roasted hazelnuts.
- Cut the traybake into equal portions and serve!