

# Caramel Cream Cake with Salty Peanut Topping

Recipe By *Brynie Greisman*



Cooking and Prep:  35  
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Serves:  12

Contains:     

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Sukkot

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by

Mishpacha Magazine

This cake is caramel in color and has the rich flavor of coffee and cocoa. The mingling of salty, creamy, and sweet is especially pleasing to the palate. I made it for my niece's sheva brachos recently and everyone enjoyed it.

## Ingredients (18)

### Main ingredients

- 2/3 cup oil
- 1 and 1/3 cups sugar
- 5 eggs, separated
- 3 cups flour
- 1/2 teaspoon salt

- 1 teaspoon **Gefen Cocoa Powder**
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 cup sour **Gefen Soy Milk** (Pour 1 **tablespoon** vinegar into a 1-cup measuring cup. Add soy milk to the top. Let sit a few minutes until mixture curdles.)
- 1/2 heaping **tablespoon** (up to 1 **tablespoon**) coffee granules, dissolved in 1/3 cup warm water
- 2 teaspoons **Gefen Vanilla Extract**

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## Frosting

- 2 teaspoons **Gefen Cocoa Powder**
- 3 cups confectioners' sugar
- 1/2 cup margarine, room temperature for at least an hour
- reserved egg yolk (this makes the frosting creamy. If you prefer not to use, leave it out and add to cake. Texture of frosting may be slightly altered.)
- 2 teaspoons coffee granules
- 1 **tablespoon** **Gefen Vanilla Extract**

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## Garnish

- 1 cup chopped salty peanuts, for garnish
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## Start Cooking

### Make the Cake

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius). Beat oil and sugar on medium-high speed until combined. Add four egg yolks (reserving one for the frosting) and continue beating.
2. Combine flour, salt, cocoa, baking soda, and baking powder. Add to mixer alternately with sour soy milk. Blend in coffee and vanilla.
- 3.

Next, beat egg whites until stiff, but not dry. Fold into batter.

4. Pour into three greased and floured 9-inch pans. Bake for 20–23 minutes. Don't overbake. Allow to cool before frosting.
5. Place all frosting ingredients in the bowl of a mixer and beat until soft and fluffy, about three minutes. Frost between the layers and on top. Garnish with peanuts. This cake should be refrigerated or frozen until use.

**Note:**

This can be made in a tube pan or Bundt pan as well. Pour batter into greased, floured pan and bake for approximately 55 minutes. Cool. Remove cake from pan. Frost cake and sprinkle with peanuts. Leftover frosting can be frozen.

**Tip:**

You can omit the frosting altogether and just drizzle caramel syrup all over the top, letting it slide down the sides of the cake. Don't leave out the peanuts (unless you're allergic!). It's a whole different experience with them!

**Variation:**

For a healthier version: I used whole wheat pastry flour, and just 1/3 cup oil and 1/3 cup applesauce. Add the applesauce right after folding in the whites, and mix just until incorporated. Don't overmix.