Caramel Coconut Vanilla Cake

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A traditional Danish cake is finished with a coconut topping infused with Werther's Original Chewy Caramels.

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Ingredients

Enjoy our delicious Caramel Coconut Vanilla Cake!

Cake:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 4 eggs, at room temperature
- 1 $\frac{1}{4}$ cups granulated sugar
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup whole milk, at room temperature
- $\frac{1}{3}$ cup butter, melted

Dream Topping:

- 12 pieces of Werther's Original Chewy Caramels, unwrapped
- $\frac{1}{3}$ cup butter
- $\frac{3}{4}$ cup packed brown sugar
- 3 tablespoon milk
- 1 $\frac{1}{2}$ cups shredded coconut

Directions

1. Preheat oven to 375°F. 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.

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 Original Chewy Caramels. Cook for 1 minute. Stir in coconut until well coated.

5. Remove cake from oven. Increase oven temperature to 400°F. 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.

Note:

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

Makes: 8–10 servings

Prep Time: 10 minutes

This delicious recipe contains
Werther's Original Chewy Caramels