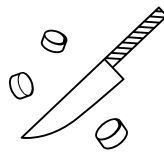


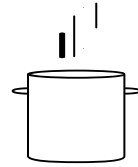


## Spiced Sticky Toffee Sandwich Cake

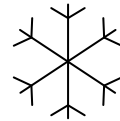
This crowd pleaser, will have your guests coming back from more. Gently spiced and oozing with sticky goodness.



30 plus cooling



45



12

### Ingredients

330g unsalted butter, softened, plus extra for greasing  
150g date syrup  
½ tsp ground cinnamon  
½ tsp mixed spice  
1 tsp bicarbonate of soda  
225g light brown soft sugar  
4 large eggs  
325g self-raising flour  
½ tbsp vanilla extract  
4 tbsp dulce de leche  
90g soft cheese  
300g icing sugar, sifted

### Directions

1. Preheat the oven to 180°C, gas mark 4. Grease and line the bases of 2 x 20cm loose-based cake tins.
2. Put the date syrup in saucepan on a gentle heat. Stir in the cinnamon, mixed spice, bicarbonate of soda and a pinch of sea salt until warmed through and combines. Set aside for 5 minutes.
3. In a large mixing bowl, use electric beaters (or a freestanding mixer) to beat together 180g butter with the light brown soft sugar, until pale and creamy. Beat in the eggs one at a time, then stir in the flour, vanilla and date syrup mixture. When smooth, divide the mixture between the tins and bake for 35-45 minutes, until a skewer inserted comes out clean.
4. Leave the cakes in the tins for 10 minutes, then turn out dome-side up onto a

cooling rack. Spread the top of one of the warm cakes with 2 tbsp dulce de leche – this will be the top cake – then let them cool completely.

5. Once cooled, make the filling. Use electric beaters to beat the remaining 150g butter with the soft cheese and icing sugar for 3-4 minutes, until you have a smooth and creamy buttercream. Put the untopped cake on a board or stand and spread over half the buttercream. Drizzle or dollop over the 2 tbsp dulce de leche, swirling it around so it drizzles down the side a little too, then top with the other cake .

6. Spoon the remaining icing over the top cake and use the back of a spoon to create swirls. Drizzle over the remaining dulce de leche before serving.