

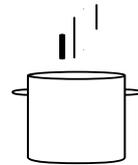


Spiced Sticky Toffee Sandwich Cake

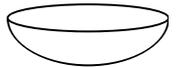
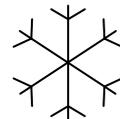
This crowd pleaser, will have your guests coming back from more. Gently spiced and oozing with sticky goodness.



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.