

Caramel Pecan Doberge Cake

INGREDIENTS

¾ cup unsalted butter, softened
2 cups granulated sugar
3 large eggs
3½ cups cake flour*
1 teaspoon baking powder
½ teaspoon kosher salt
1 cup whole milk
1 teaspoon vanilla extract
2 cups chopped toasted pecans

Simple Buttercream

1 cup unsalted butter, softened
¼ cup dark corn syrup
2 cups confectioners' sugar, sifted
1 teaspoon vanilla extract

Caramel Custard Filling

1 cup firmly packed light brown sugar
2 tablespoons cornstarch
1½ tablespoons all-purpose flour
½ teaspoon kosher salt
2 cups whole milk
2 large eggs
2 teaspoons unsalted butter
1 teaspoon vanilla extract

Caramel Icing

2 cups firmly packed dark brown sugar
¾ cup plus 2 to 3 tablespoons heavy whipping cream, divided
½ cup dark corn syrup
1 cup unsalted butter, softened
1 (2-pound) bag confectioners' sugar

DIRECTIONS

Preheat oven to 350°. Spray 6 (8½-inch) disposable aluminum foil pans with baking spray with flour.

In a large bowl, beat butter and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla. Divide batter among prepared pans, (about 230 grams each).

Bake, in 2 batches, until a wooden pick inserted in center comes out clean, about 10 minutes. Let cool completely in pans; remove from pans.

Place 1 cake layer on a serving plate. Pipe Simple Buttercream around edge of cake. Spread Caramel Custard Filling to edge, and top with another cake layer. Repeat with remaining Simple Buttercream, Caramel Custard Filling, and cake layers. Wrap cake in plastic wrap, and refrigerate overnight.

Remove plastic wrap from cake, and spread with Caramel Icing. Gently press chopped pecans halfway up sides of cake.

Caramel Custard Filling

In a medium saucepan, whisk together brown sugar, cornstarch, flour, and salt. Add milk, eggs, butter, and vanilla, whisking until smooth. Cook over medium heat, stirring constantly, until thickened. Remove from heat, and pour into a medium bowl. Cover with plastic wrap, and refrigerate for at least 3 hours.

Simple Buttercream

In a large bowl, beat butter with a mixer at medium-high speed until creamy, about 2 minutes. Beat in corn syrup until smooth. Reduce mixer speed to low. Gradually add confectioners' sugar and vanilla, beating until combined.

Caramel Icing

In a medium saucepan, cook brown sugar and $\frac{3}{4}$ cup cream over medium heat, stirring frequently, until sugar is dissolved. Remove from heat, and stir in corn syrup. Let stand until cool.

In a large bowl, beat butter with a mixer at medium speed until creamy. Add brown sugar mixture, beating until smooth. Cover and refrigerate for 15 minutes. Remove from refrigerator, and beat with a mixer at medium speed for 1 minute. Gradually add confectioners' sugar, beating until smooth. Add remaining cream, 1 tablespoon at a time, until a spreadable consistency is reached.

NOTES

*We used Swans Down Cake Flour