



Triple Toffee-tastic® Cake (Gluten-free)

Ready in 1½–2 hours

Makes 16–18 servings

What you need:

3-Layer Cake (or use store bought mix)

DRY: 4 1/2 cups gluten-free all purpose flour
 2 3/4 cups granulated sugar
 2 tablespoons baking powder
 1 teaspoons baking soda
OPTION: 1 envelope (1.3 oz) of dry whipped topping mix for an extra moist cake
WET: 12 egg whites (or to make a yellow cake, use 6 eggs), at room temperature
 1 cup vegetable oil
 3 tablespoons white vinegar
 1 tablespoon vanilla extract
 1/4 teaspoon almond extract
 1 1/2 cups of milk of choice, at room temperature
 6-8 Toffee-tastic® cookies

Buttercream Frosting

1 1/2 cups unsalted butter, softened
 4 1/2 cups powdered sugar, sifted
 1 1/2 teaspoons vanilla extract
 3–5 tablespoons milk of your choice

Toffee Sauce

1 cup light brown sugar
 1/2 cup heavy cream
 1/2 cup unsalted butter
 1 teaspoons vanilla
 Pinch of salt

Toffee Bits (or use store bought bits)

1/2 cup unsalted butter
 1/2 cup sugar
 2 tablespoons water
 Pinch of salt

Directions:

1. Make your 3-layer cake (or prepare store bought cake mix)

Preheat oven to 350°. Oil three 8" or 9" round cake pans. Combine all the wet ingredients in a large bowl, except for the milk. Beat well until frothy. In another bowl, sift together all the dry ingredients. Slowly mix the dry mix into the wet, and alternate adding milk to keep mix mixture wet. Beat at medium speed just until the batter is smooth. Do not over mix.

Pour batter into the 3 prepared pans and rest for 15 minutes. Bake for 30-35 minutes. Test with a toothpick before removing from oven. The toothpick should come out of cakes clean when inserted into the center. Cool on a wire rack. To remove the cakes, gently flip each cake upside down onto your hand, remove the pan, then return the cake to the rack.

2. Prepare delicious toffee bits

Place all ingredients in a medium saucepan and bring to boil over medium high heat (about 5 minutes). Do not stir. Continue cooking for about 8 more minutes, until the mixture reaches 300° or begins to turn brown. Do not stir during any of this time. Pour onto a parchment paper lined baking sheet and spread thin. Do not touch as it is very, very hot. Allow to cool. Place into plastic bag and break the bits into pieces.

3. Whip up buttercream frosting

In a bowl beat butter until creamy. Add the sugar and mix until light and fluffy. Add the vanilla. Add milk until a smooth spreading consistency.

4. Make toffee sauce, just before you are ready to assemble cake.

Place the sugar, cream and butter in a small saucepan. Bring everything to boil, then reduce the heat to a simmer. Stir with a wooden spoon for about 3-4 minutes or until it thickens. Let it cool until desired consistency is reached.

5. Assemble your Triple Toffee-tastic® Cake

Level each cake with a sharp knife. Put first layer onto serving plate, top with toffee sauce, generous frosting and toffee bits. Repeat for second layer. Put on top layer, generously frost the top and skim coat the sides. Pour sauce over cake, allowing to drip down the sides. Decorate with frosting, cookies and bits!

