



Baby Ruth® Mexican Vanilla Bundt Cake

Baked Good | Dessert | All year round

Yields: 6 serving (6 mini bundt cake)

INGREDIENTS

- 3 cups all-purpose flour
- 1 cup Baby Ruth®, chopped into ¼" pieces, lightly coated in flour
- 1 cup Light brown sugar
- 1 cup Powdered sugar
- 1 1/2 tsp. Baking powder
- 1 1/2 tsp. Baking soda
- 1 tsp. Salt
- 4 large Eggs
- 3/4 cup Butter, melted
- 3/4 cup Sour cream
- 2 tsp. Mexican Vanilla, pure not extract

INGREDIENTS

For Glaze:

- 1/2 cup Butter, soft
- 1 cup Powdered sugar
- 2 tsp. Mexican Vanilla, pure not extract
- 4 oz. Caramel chips, melted and warm

INGREDIENTS

For Topping:

- 1 cup Whipped heavy cream, chilled
- 2 tbsp Powdered sugar
- 1 tsp. Cinnamon powder
- 1 cup Baby Ruth[®], chopped into 1/2" pieces
- 4 tbsp. caramel dessert syrup

Method:

Cake: Preheat the oven to 325 degrees F. Spray 6 - mini Bundt Cake pans with food release spray. Combine the flour, sugar, baking powder, baking soda, salt and Baby Ruth[®] in a large bowl. In a mixer, add the eggs, butter, sour cream, vanilla, and whip on medium-high speed until smooth and fluffy. Reduce the mixer speed to low, and slowly add the flour mixture until just combined, but no lumps remain. Fill the Bundt Cake pans 3/4 full. Tap the pans against the counter to remove air bubbles. Bake for approximately 20 to 25 minutes, or until a toothpick inserted into the middle comes out clean. Place pans on a rack until they are cool to the touch. Then run a knife around the edge of the pans and turn cakes onto the rack to cool completely.

Glaze: In a mixer, cream the butter, sugar and vanilla until smooth. Stop the mixer and slowly add the melted caramel chips and caramel syrup. Mix again until a smooth and shiny glaze forms.

Topping: In another mixer, combine the heavy cream with powdered sugar and whip until soft peaks form. With a piping bag and tip, fill the center of the Bundt cakes with whipped cream. Drizzle the glaze over the top of the Bundt cakes and apply the chopped Baby Ruth[®] pieces. Drizzle with the remaining caramel sauce.
