



Baby Ruth® Vanilla Caramel Molton Cake

Baked Good | Dessert | All year round

Yields: 6 serving (3 molten cakes-3" round)

INGREDIENTS

For Molten Cake:

- 1 lb. Butter, salted
- 2 ½ cup Baby Ruth®, chopped very fine
- 8 Eggs, whole
- 8 Egg yolks
- 4 oz. Powdered sugar

INGREDIENTS

For Topping:

- 1 cup Whipped heavy cream, chilled
- 2 tbsp. Powdered sugar
- ½ cup Baby Ruth®, chopped in 1/4"
- 2 oz Vanilla syrup, warm
- 4 tbsp. Caramel dessert syrup

Method:

Cake: Lightly coat mini cake pans with food release spray. Melt butter and Baby Ruth® together over a water bath and whisk mixture until smooth. Let cool to room temperature. In a bowl whisk together the eggs and sugar. Gradually stir in the melted chocolate mixture until well combined. Do not whip too much air into the mixture. Divide mixture into mini cake pans and place into freezer until frozen hard. Preheat oven to 450 F. Place frozen cakes on a cookie sheet and bake until cakes are puffed up - but still jiggle in the center (very important) approximately 6 to 8 minutes. Use a sharp knife to cut along the edge of the cake pan to release the cakes. Gently invert the cake onto the plate so it does not deflate.

Topping: With a piping bag and tip, decorate the top of the molten cake with whipped cream and apply the chopped Baby Ruth® pieces. Drizzle with vanilla syrup. Serve with a side of ice cream if desired.
