

# Toscakaka Torte

## **Ingredients**

### *Cake ~*

- 170g ( $\frac{3}{4}$  cup) unsalted butter, softened
- 100g ( $\frac{1}{2}$  cup) granulated sugar
- 120ml ( $\frac{1}{2}$  cup) dulce de leche
- 3 large eggs
- 1 teaspoon vanilla extract
- 120ml ( $\frac{1}{2}$  cup) milk
- 190g ( $1\frac{1}{2}$  cups) all-purpose flour
- 50g ( $\frac{1}{2}$  cup) almond flour
- 3 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- 110g (1 cup) sliced almonds, lightly toasted, for garnish

### *Caramel Sauce ~*

- 200g (1 cup) granulated sugar
- 60ml ( $\frac{1}{4}$  cup) water
- 120ml ( $\frac{1}{2}$  cup) heavy cream
- 60g (4 tablespoons) unsalted butter
- 1 teaspoon vanilla extract

## **Preparation**

### *Cake ~*

1. Preheat oven to 170°C (335°F).
2. Line the bottom of a 23cm (9-inch) springform pan with parchment paper and spray the sides with baking spray.
3. In the bowl of an electric stand mixer fitted with the paddle attachment whip together butter, sugar and dulce de leche on high speed until pale and fluffy.
4. Add in eggs and vanilla extract and blend on high speed until creamy, gently blend in milk (mixture may look curdled but it's fine).
5. In a medium mixing bowl whisk together flour, almond flour, baking powder and salt.
6. Sift flour mixture over batter and gently fold just until combined.
7. Pour batter into prepared springform pan and smooth top.
8. Bake in preheated oven for 30 - 35 minutes, the sides should be set but the center slightly under-baked.
9. Prepare the caramel sauce (see below) and the almonds while the cake is baking.
10. Spread the sliced almonds on a small baking sheet and toast in the pre-heated oven for 5 minutes, tossing once or twice, until golden in color.
11. After baking the cake for 35 minutes remove from the oven and pierce all over the top with a fork.
12. Pour the prepared caramel sauce over the top and spread it to the edges (reserve a few tablespoons to drizzle over the top before serving if desired).

13. Sprinkle with toasted almonds.
14. Return the cake to the oven and bake for an additional 15 minutes.
15. Remove the cake from the oven and allow to stand for 10 minutes, allowing the caramel to cool slowly, then run a knife around edges of cake to loosen and remove pan ring.; the caramel may drip down the sides.
16. Use a serrated knife to cut the cake; serve warm or cool completely and store in an airtight container.

#### *Caramel Sauce ~*

1. In a small saucepan, combine the sugar and water.
2. Cook the syrup over medium-high heat for 15-18 minutes, until it turns an amber color (approximately 180°C (350°F) on a candy thermometer).
3. Add the cream, butter, vanilla, and salt and whisk until butter melts completely and the sauce is smooth, about 2 minutes.