Caramel Coconut Vanilla Cake

Need a new recipe? The Werther's caramel coconut vanilla cake is made with our Vanilla Crème Soft Caramels and finished with coconut topping. Try this coconut vanilla cake and enjoy.

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Ingredients

Cake

- 2 cups all-purpose flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 4 eggs, at room temperature
- 1 1/4 cups granulated sugar
- 1 tsp. vanilla extract
- 1/2 cup whole milk, at room temperature
- 1/3 cup butter, melted

Cake

- 12 pieces (4.51 oz.) Werther's Original Vanilla Crème Soft Caramels
- 1/3 cup butter
- 3/4 cup packed brown sugar
- 3 Tbsp. milk
- 1 1/2 cups shredded coconut

Makes: 8-10 servings
Prep Time: 10 minutes
Cook Time: 43-49 minutes

Instructions

1. Preheat oven to 375˚F (190˚C). Grease and flour 9-inch (23 cm) springform pan; set aside. Sift together flour, baking powder and salt; set aside.

2. Using electric mixer, beat eggs and sugar for 5 to 8 minutes or until pale yellow, light and fluffy; beat in vanilla. Stir in half of the flour mixture. Beat in milk, then stir in remaining flour mixture until blended. Stir in melted butter.

3. Scrape into prepared pan; smooth top. Bake for 30 to 35 minutes or until lightly golden, top of cake is set and tester inserted in center comes out with moist crumbs adhering.

4. Meanwhile, melt butter in small saucepan set over medium heat; stir in sugar and milk. Cook for 2 to 3 minutes or until sugar dissolves. Stir in Werther's Vanilla Crème Soft Caramels. Cook for 1 minute. Stir in coconut until well coated.

5. Remove cake from oven. Increase oven temperature to 400˚F (200˚C). Spread topping over hot cake.

6. Bake for about 10 minutes or until topping is golden brown and bubbling and tester inserted in center of coconut cake comes out clean.

Tip: Serve with a dollop of whipped cream or sour cream if desired.