

CHOCOLATE CARAMEL ROLL

LEVEL : HIGH

PREPARATION : 1H

SERVES : 6

INGREDIENTS

<u>For the CAKE</u> :	<u>For the CARAMEL</u> :	<u>For the FROSTING</u> :
<ul style="list-style-type: none">▪ 125 g flour▪ 250 g powdered sugar▪ 150 g (unsalted) butter▪ 4 eggs▪ 1 glass of milk▪ almond extract	<ul style="list-style-type: none">▪ 30 caramels▪ 1/2 cup heavy whipping cream	<ul style="list-style-type: none">▪ 200 g chocolate▪ chopped toasted pecans▪ vanilla extract▪ 1/2 cup heavy whipping cream

PREPARATION

For the Caramel :

Mix caramels and heavy whipping cream in a bowl. Heat on HIGH – stirring every 30 seconds – until the caramels dissolve into the cream. Then chill in refrigerator until completely cooled – it should about 2 or 3 hours. In the meanwhile preheat the oven to 350° and prepare the cake.



For the CAKE :

1. **Beat eggs with sugar in a large bowl** until the mix is lemon coloured.
2. **Add the milk, melted butter and flour** – scraping the sides of the bowl occasionally.
3. **Pour into a JELLY ROLL PAN and bake for 10-14 minutes** or until cake springs back when lightly touched. *** Do not overbake ***.
Remove from oven and run a knife around the edges of the pan to make sure the cake does not stick.
4. **Turn the cake upside down** on a towel covered with powdered sugar. Let it cool completely for about 1 hour. Meanwhile, make the frosting.

For the FROSTING :

1. **Heat the heavy whipping cream uncovered** on HIGH until it just starts to boil. Stir in the chocolate chips and vanilla. Let stand 3 minutes then beat with a wire whisk until smooth.
2. **Refrigerate about 1 hour** – stirring every 15 min until it is spreading consistency.

FINAL STEPS

1. **Spread the caramel** over the cake while rolling it.
2. **Frost the cake with the chocolate frosting.**
3. Top with toasted pecans. Enjoy ! +++

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