

Caramel Cake

250g butter, chopped
100g golden syrup
140g brown sugar
4 eggs
200g plain flour
1 tsp baking powder
1 tsp vanilla bean paste or extract
White choc buds (optional)

Preheat oven to 180° and line a slice pan 30 x 20cm.

Place butter, golden syrup and brown sugar in the bowl and cook for **5 mins at 80° Speed 2**. Allow to cool for 5 minutes.

With blades on **Speed 4**, add eggs and mix for **30 seconds**.

Add flour, baking powder and vanilla and mix on **Speed 3 for 30 seconds**. Scrape down the sides and repeat if necessary.

Pour into pan, place choc drops on top and bake for 20-25 minutes.