

# Dark Chocolate Sea Salt Caramel Coffee Cake

Online Recipe by Marich Pancrafted Chocolates

## Ingredients

Loaf Cake:

- 8 Tbsp butter, room temperature
- $\frac{3}{4}$  c sugar
- 2 large eggs, room temperature
- 1 tsp vanilla
- $\frac{1}{2}$  c sour cream
- 1  $\frac{1}{2}$  c all-purpose flour
- 1 tsp baking powder
- $\frac{1}{8}$  tsp baking soda
- $\frac{1}{4}$  tsp kosher salt
- $\frac{1}{2}$  c Marich Dark Chocolate Sea Salt Caramels

Streusel:

- $\frac{1}{4}$  c all-purpose flour
- 2 Tbsp light brown sugar, lightly packed
- $\frac{1}{4}$  tsp cinnamon
- $\frac{1}{4}$  tsp kosher salt
- 3 Tbsp butter, cold
- $\frac{1}{3}$  c chopped pecans, lightly toasted

Chocolate Drizzle

- $\frac{1}{3}$  c Marich Dark Chocolate Sea Salt Caramels
- 2  $\frac{1}{2}$  Tbsp heavy cream

## Preparation & Serving

- Heat oven to 350 degrees. Grease and flour a 9"x5" loaf pan
- Place butter and sugar in a large mixing bowl, beat on medium speed until light and fluffy. Add eggs one at a time. Then add vanilla and sour cream, continuing to mix until combined
- Sift together flour, baking powder, baking soda, and salt in separate bowl. Mix gently dry ingredients into the batter until thoroughly combined. Reserve  $\frac{1}{2}$  c batter into a small bowl. Place  $\frac{1}{2}$  c Marich Dark

Chocolate Sea Salt Caramels in a microwave-safe bowl. Microwave on HIGH for 15 seconds, stir, and continue heating and stirring in 10-second increments until caramels are melted and smooth. Gradually fold melted chocolate into the reserved batter and mix until well combined. Set aside.

- For the streusel, mix together flour, brown sugar, cinnamon, and salt in a bowl. Add butter, cut into flour mixture using a fork until pea-size crumbles are formed. Add pecans. Set aside.
- Spoon  $\frac{2}{3}$  of the vanilla batter into the prepared loaf pan and distribute evenly. Top with an even layer of the chocolate batter and finish with the remaining  $\frac{1}{3}$  vanilla batter. Sprinkle streusel over the top of the cake. Bake for 50-60 minutes until a cake tester comes out clean and streusel is lightly browned. Cool thoroughly on a rack and run a knife along the edges of the pan before removing.
- To finish, place  $\frac{1}{3}$  c of caramels and heavy cream in a microwave-safe bowl. Microwave on HIGH in 15-second increments, stirring in between until caramels are melted and mixture is smooth. While still warm, drizzle chocolate over cake.



[A 30<sup>th</sup> Anniversary Recipe](#)