

## Chocolate Caramel Crepe Cake

### Ingredients for Chocolate Cake:

- 2 1/4 cups all-purpose flour
- 1/2 cup cocoa powder
- 3/4 tsp salt
- 1 1/2 cups sugar
- 1 1/2 tsp baking powder
- 1 1/2 cups water
- 3/4 cup canola oil
- 2 tsp vanilla extract

Preheat oven to 350 degrees. In a medium bowl, combine all the dry ingredients. In a separate bowl, whisk together all of the wet ingredients. Add the wet ingredients into the dry ingredients a bit at a time, whisking slowly in between. Be careful to not over mix.

Transfer the batter into 3 greased 9-inch round baking pans. Be sure that each pan gets the same amount of batter. Bake for approximately 25 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely, and trim the tops to make a flat surface.

### Ingredients for Chocolate Frosting:

- 1 1/2 cup butter, softened
- 5 cups powdered sugar, sifted
- 1 cup cocoa powder, sifted
- 1/2 milk
- 2 tsp vanilla extract

In a stand mixer, beat butter on high for approximately 3 minutes, or until it has turned pale in color and is very smooth. Add half of the powdered sugar and cocoa powder and mix until incorporated. Add the remaining sugar and cocoa powder and beat on high. Add the milk and vanilla extract, and mix well until combined. Set aside.

### Ingredients for Crepes:

- 5 cups all-purpose flour
- 10 eggs
- 2 1/2 cups milk
- 2 1/2 cups water
- 1/2 cup unsalted butter, melted

Whisk the eggs and flour together in a mixing bowl until well incorporated. Mix in the milk and water. Add the butter and beat until the mixture is completely smooth.

Heat a lightly oiled 9-inch crepe pan. Pour in approximately 3 tbsp of batter and tilt the pan so that the entire surface is coated. Cook for approximately 2 minutes, flip and cook the other side for 2 minutes. Repeat until you have made 30 crepes.

#### Ingredients for Caramel Sauce:

- 2 cups sugar
- 1/2 cup water
- 1 cup heavy cream, heated
- 4 tbsp butter

Combine sugar and water in a small saucepan until it has the consistency of wet sand. Heat on medium-high for approximately 15 minutes, or until it has reached a caramel color. Carefully add the heated cream, whisking quickly to prevent overflow. Simmer for 2 minutes and remove from heat. Whisk in butter and allow to cool to room temperature.

Place a cake round on a cake stand and coat the top with a thin layer of caramel sauce. Place a crepe on top of it and coat with another thin layer of sauce. Repeat this step 15 times, carefully trimming any crepe edges that stick out. Repeat this process with another cake layer on another cake stand. Once both cakes have been layered with 15 crepes, stack one on top of the other and top them with the remaining cake layer.

Allow to cool for 15 minutes so that the caramel can solidify. Apply a crumb coat of frosting and let cool an additional 15 minutes. Apply another coat of frosting to the cake and smooth out to get a clean appearance. Drizzle the remaining caramel on top and create a design of your choosing.

#### Combined ingredient list for easy shopping:

- 7 1/4 cups all-purpose flour
- 3 1/2 cups sugar
- 1 1/2 cup cocoa powder
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking soda
- 4 1/2 cups water
- 3/4 cup canola oil
- 4 teaspoons vanilla extract
- 2 1/4 cups butter
- 5 cups powdered sugar
- 3 cups milk
- 10 eggs
- 1 cup heavy cream, heated