

Maryann Cake with Caramelized nuts and Chocolate Ganache

Cake:

2 cups sugar
3 1/4 cups All purpose flour
2 1/2 teaspoons Baking Powder
1 teaspoon salt
3/4 cup unsalted butter, soft
1 1/4 cups milk, at room
temperature
2 teaspoons Vanilla
4 large eggs

Nuts:

2-3 cups nuts (I used almonds
and walnuts for this cake),
roughly chopped.

Caramel:

1 cup brown sugar
water
Vanilla extract

Chocolate drizzle:

1 bar of 60% dark chocolate
sugar (to your liking for
sweetness)
1 cup cream

Cake:

Preheat the oven to 350°F.

Butter and flour a Maryann cake pan.

Whisk together the sugar, flour, baking powder, and salt in the bowl of a stand mixer on low speed.

Add the butter and beat , until the mixture looks sandy.

Combine the milk and vanilla. Add to flour/butter mixture at low speed for 30 seconds. Increase to medium speed for another 30 seconds.

Decrease speed to low

Add the eggs, scraping bowl between each. Increase speed to medium for another 30 seconds.

Transfer the batter to the prepared pan.

Bake 25 to 35 minutes.

Cake is done when an inserted cake tester comes out clean.

Cool, in pan on rack, until completely cool.

Invert onto serving dish.

Caramel:

Combine all in a heavy sauce pan and cook, over high heat, until it registers at 235 degrees F on a candy thermometer.

Add nuts and stir to combine. Cook for a couple of minutes then pour the mixture into the well of the cake.

Chocolate:

Combine chocolate and sugar in the top of a double boiler. Cook until all of the chocolate has melted and the sugar has dissolved. Add cream, a little at a time, to chocolate to increase volume. Drizzle over top of cake.

Refrain from devouring before guests are allowed to have some.