

## Caramel Popcorn Cake

With buttery vanilla cake, cream cheese frosting and decadent Werther's Caramel Popcorn, this fun showstopper cake is perfect for any celebration.



[www.werthers-original.ca](http://www.werthers-original.ca)

### Ingredients

Enjoy our delicious Caramel Popcorn Cake!

#### Cake:

- 2 cups all-purpose flour
- 2 tablespoons baking powder
- ¼ teaspoon salt
- 1 cup butter, at room temperature
- 2 cups granulated sugar
- 4 eggs
- ½ teaspoon vanilla extract
- 1 cup milk
- 2 cups Werther's Original Caramel Popcorn

### Directions

1. **Cake:** Preheat oven to 375 ° F. Butter and flour three 6-inch (15 cm) round cake pans; set aside. Sift together flour, baking powder and salt; set aside.
2. Using electric mixer, beat together butter and sugar until light and fluffy. Beat in eggs, one at a time, incorporating each one fully before adding the next one. Beat in vanilla.
3. With mixer on low, alternately add flour mixture in 3 parts with milk in 2 parts, starting and ending with flour mixture, scraping down bowl as needed between additions.
4. Scrape into prepared pans; smooth tops. Bake for 20 to 25 minutes or until lightly golden and tester inserted into center of cake comes out clean. Let cool completely.
5. **Frosting:** Meanwhile, beat cream cheese until light and fluffy. Beat in butter; beat in icing sugar and salt just until smooth (if frosting is too soft to spread, refrigerate for 10 to 15 minutes to firm up).
6. Carefully remove cakes from pans. Using serrated knife, trim tops to make flat cakes. Place one cake layer on serving plate; spread with generous ⅓ cup frosting. Repeat with remaining cake layers. Spread remaining frosting over side of cake. Refrigerate for 1 to 2 hours or until frosting is well chilled and set.
7. **Caramel:** In small saucepan set over medium-low heat, combine caramels, cream and butter. Cook, whisking, for 3 to 5 minutes or until well combined and smooth.

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**This delicious recipe contains**  
Werther's Original Caramel Popcorn &  
Werther's Original Soft Crème Caramels

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### Ingredients

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#### Caramel:

- 24 Werther's Soft Crème Caramels, unwrapped
- 2 tablespoons 35% whipping cream
- 2 tablespoons butter, softened

#### Frosting:

- 2 packages brick-style cream cheese, cold
- ½ cup unsalted butter, at room temperature
- 1 ½ cups icing sugar, sifted
- ¼ teaspoon salt

### Directions

8. Drizzle caramel over top of cake, allowing some to drip over the side. Pile Werther's Original Caramel Popcorn on top of cake, pressing lightly to adhere to caramel. cake, pressing lightly to adhere to caramel.

#### Note:

Add ⅓ cup of peanuts to caramel popcorn if desired.

**Makes:** 8 servings

**Prep Time:** 35 minutes



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