

# 1<sup>st</sup> Place - Jazzed-Up Cake Mix

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## **Brown Butter Chocolate Cake with Hazelnuts, Fleur de Sel Caramel and Bittersweet Chocolate Ganache**

### Fleur de Sel Caramel Filling

#### Ingredients

8 oz sugar  
1/3 C water  
1/2 tsp pure vanilla bean paste or 1 vanilla pod  
8 oz whipping cream, warmed  
1/2 tsp fleur de sel  
5 tbsp butter, chilled, cut in pieces

1. Place the sugar in a pile in the middle of a heavy-bottom saucepan. Add 1/3 cup water around the edges of the sugar pile.
2. Cook the sugar to 320 degrees F without stirring. The sugar syrup should take on an amber hue.
3. Take the saucepan off the heat and stir in the vanilla bean paste or the scrapings from the vanilla pod.
4. Add in the warm cream a little at a time - be very careful here as the caramel will foam up and sputter. I recommend wearing an oven mitt.
5. Add the fleur de sel and stir to make sure that all the caramel has dissolved.
6. Allow the mixture to cool to around 105 degrees F.
7. Add the cubes of butter and blend in the butter using an immersion blender or in mixer using a paddle attachment.
8. Line the surface of the caramel with cling wrap to prevent a layer of skin from forming and chill in the refrigerator until needed.

### Brown Butter and Hazelnut Chocolate Cake

1 Box Duncan Hines Swiss Chocolate Cake Mix  
3 eggs  
1 1/4 C whole milk  
1/2 C cooled brown butter  
1 C hazelnuts, toasted, skins removed, ground in food processor to yield 1/2 C ground hazelnuts

Preheat oven to 350 degrees. Combine all ingredients in mixer and mix until smooth. Fill two 9 inch round cake pans (greased and lined with parchment). Place in middle of oven and bake for 30-35 minutes or until toothpick inserted in center comes out clean. Remove from oven and cool for 10 minutes before unmolding.

## **Chocolate Ganache**

24 oz bittersweet chocolate, chopped  
2/3 C whipping cream  
1 tsp vanilla  
8 tbsp butter, chilled

Place chopped chocolate in a microwave safe bowl and pour whipping cream over it. Microwave for 2 minutes. Stir with a whisk until chocolate is smooth. Add vanilla and whisk until smooth. Add butter, 1 tbsp at a time and whisk until smooth and glossy. Allow to cool to room temperature before using.

### **Assembly**

Split layers and top each layer with caramel. Frost with chocolate ganache and garnish with hazelnuts.