



Long Livo

Chocolate Caramel Dump Cake – Easy & Delicious

10 min

Prep time

8

Servings

25 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup all-purpose flour
- ☐ 1/2 cup unsweetened cocoa powder
- ☐ 1 cup brown sugar, packed
- ☐ 2 large eggs, at room temperature
- ☐ 1/2 cup melted butter
- ☐ 1 tsp vanilla extract
- ☐ 1/2 cup milk
- ☐ 1/4 tsp salt
- ☐ 1 cup caramel sauce (store-bought or homemade)

Instructions

- 1 Preheat the oven to 350°F (175°C). Lightly butter a 9-inch square baking dish.
- 2 In a bowl, whisk together flour, cocoa powder, brown sugar, and salt; set aside.
- 3 Add eggs, melted butter, milk, and vanilla to the dry mix; stir until just combined – a few lumps are fine.
- 4 Pour the batter into the prepared pan, spreading evenly.
- 5 Drizzle the caramel sauce over the batter, using a spoon to swirl it gently; the caramel will sink into pockets as it bakes.
- 6 Bake for 20-25 minutes, or until a toothpick inserted near the edge comes out with a few moist crumbs.
- 7 Allow the cake to cool for 5 minutes before serving warm, perhaps with ice cream.

Nutrition per serving

420 kcal

Calories

6 g

Protein

60 g

Carbs

18 g

Fat

Tips & notes

- If you like a deeper caramel flavor, simmer the sauce for an extra minute before drizzling.
- For a hint of spice, add a pinch of ground cinnamon to the batter.
- You can prepare the batter a day ahead; keep it covered in the fridge and add caramel just before baking.