

From the Bakery of Lexi Stuart: Easy Caramel Latte Cake

CAKE:

1 18.25 ounce package yellow
or golden butter cake mix

1 small package French
vanilla instant pudding mix

1 cup full-fat sour cream
 $\frac{1}{2}$ cup brewed espresso

$\frac{1}{2}$ stick butter, softened
4 large eggs

LAYER:

1 jar of high-quality caramel

Preheat oven to 350 degrees. Have all ingredients at room temperature. Grease and flour a 9x13 pan, or spray with a flour-added nonstick cooking spray. Combine all cake ingredients in a large mixing bowl. Slowly beat for 30 seconds to incorporate, then beat on high for 2 minutes. Pour into pan and bake for about 35 minutes, or until just set in the middle. Cool cake in pan for 25 minutes. Cake is heavy, and will pull away from the sides of the pan. Spread $\frac{2}{3}$ cup of caramel over the cake top.

TOPPING:

2 cups whipping cream 1 cup powdered sugar 1 tablespoon vanilla

Place all ingredients in cool bowl and mix on high until cream holds soft peaks. When cake is completely cool, spread topping over caramel, or serve slices of cake with topping mounded on top.



Too bad life doesn't come with a recipe!

After acing a Parisian pastry apprenticeship, twenty-something Lexi Stuart returns home to Seattle to mix up culinary adventure and romantic surprise.

Pièce de Résistance

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