

## **Veruca Salt Cake** **Recipe by Chef Rebecca Masson**

### **Salted Caramel Buttercream**

#### *Salted caramel sauce*

72 grams sugar

15 grams water

59 grams heavy cream

29 grams unsalted butter

#### *Buttercream*

230 grams unsalted butter

16 grams pure vanilla extract

375 grams powdered sugar

10-12 grams sea salt

#### *Salted Caramel*

Add sugar and water to a stainless-steel pot (that has a heavy bottom and high sides). Turn the heat to medium high.

Cook until the sugar turns to a caramel color, about 10 to 11 minutes (watch carefully so it doesn't burn).

Turn heat down to low. Add butter (it will be really hot so be careful) and whisk until thoroughly combined. Again, being careful, add heavy cream and whisk thoroughly.

Remove from heat and whisk thoroughly. Allow to cool completely before putting into an airtight container and refrigerating.

#### *Salted Caramel Buttercream*

In your stand mixer bowl using the paddle attachment, mix thoroughly the softened butter on low to medium speed. Add vanilla extract & salt and mix well.

Slowly add the powdered sugar on low speed and mix until combined.

Add salted caramel sauce and mix for about 3 to 4 minutes. I like to refrigerate my buttercream before using. Refrigerate it for at least 30 minutes (overnight even), just place on the kitchen counter for a little while before assembling your cake.

## **Devil's Food Cake**

287 grams all-purpose flour  
6 grams salt  
5 grams baking powder  
10 grams baking soda  
97 grams unsweetened cocoa powder  
442 grams sugar  
243 grams canola oil  
273 grams hot water  
291 grams milk  
2 large eggs  
5 grams pure vanilla extract

Preheat oven to 325°F.

In a large mixing bowl, sift together dry ingredients. In the bowl of the electric mixer, add the canola oil, milk, eggs and vanilla extract. Mix to combine. Add the dry ingredients and mix until incorporated. Scraping down the sides of the bowl. Slowly add the hot water and mix just until incorporated. Expect batter to be thin.

Pour into a 9" x 13" greased and parchment lined pan. Bake 9 x 13 pan for about 24. Cool in pans for about 15 minutes and then cool completely on racks.

## **Pretzel Crunch**

116 grams pretzel sticks  
65 grams light brown sugar  
31 grams powdered nonfat milk  
2-3 grams kosher salt  
76 grams melted butter

Heat the oven to 325F degrees.

Break up the pretzel sticks with your hands. The more sizes, the better. Toss the pretzel pieces in a bowl with the light brown sugar, powdered milk and salt. Add the melted butter and stir to coat.

Spread the clusters on a parchment lined sheet pan and bake for 12-15 minutes, at which point they should look toasted and smell buttery. Cool completely before layering in cake.

