

# Chocolate & salted butter caramel marble cake

## Ingrédients

- 60g of softened butter
- 110g of sugar
- 15g of unsweetened cocoa powder
- 1 whole egg
- 1 pinch of salt
- 93g of whole liquid cream
- 100g of flour
- 2.5g of baking powder
- 60g of softened butter
- 60g of sugar
- 75g of caramel
- 1 egg
- 1 pinch of salt
- 90g of whole liquid cream
- 95g of flour
- 2.5g of baking powder
- 10g of neutral honey or inverted sugar
- 50g of Guanaja chocolate
- 20g of caramel
- 15g of neutral oil

## Préparation

1. It's almost back to school, so here is the recipe for the perfect snack to kick off this September that is fast approaching: a chocolate & salted butter caramel marble cake.
2. With its creamy insert and indulgent glaze, it almost makes us forget that summer is nearly over. For this recipe, I was inspired by Pascal Hainigue's peanut marble cake recipe, and once is not customary, I used ready-made caramel, but of course, you can make it at home.
3. Moreover, depending on the time you have, you can also simply make the cake without the glaze and without the insert; it will be very good too!
4. Ingredients: I used cocoa powder and Guanaja chocolate from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
5. Equipment: Cake mold with insert Preparation time: 40 minutes + 1h10 of baking + resting For a 20cm long cake: Cocoa batter: of softened butter of sugar of unsweetened cocoa powder 1 whole egg 1 pinch of salt of whole liquid cream of flour 2.  
of baking powder For this recipe, I used the Ritz / François Perret cake technique, which is simply to blend all the ingredients together until you have a smooth batter.
7. If you want to do it like me, just pour all the ingredients into a blender (or into a tall container if you are using an immersion blender) and then blend.
8. If you don't have the necessary equipment, mix the softened butter with the sugar and cocoa, then add the egg, emulsify, add the salt and cream, and finally finish with the flour and baking powder.
9. Caramel batter: of softened butter of sugar of caramel 1 egg 1 pinch of salt of whole liquid cream of flour 2.  
of baking powder The process is the same as for the cocoa batter.
11. Baking: Alternate piping the two batters into your buttered and floured mold, then bake in a preheated oven at 165°C for about 1h10.

12. The line in the middle of my cake is a line of butter that allows the cake to open evenly during baking.
13. When the cake is baked, let it cool slightly, then remove the center tube and unmold it.
14. Let it cool completely.
15. Chocolate & caramel ganache insert: of whole liquid cream of neutral honey or inverted sugar of Guanaja chocolate of caramel Heat the cream with the honey, then pour it over the previously melted chocolate and caramel.
16. Blend to obtain a smooth and shiny ganache, then let it crystallize.
17. When the ganache has crystallized and the cake has cooled, fill it using a piping bag.
18. Place it in the refrigerator before moving on to the glaze.
19. Glaze: of milk or dark chocolate of neutral oil Chopped hazelnuts or other dried fruits (optional) Gently melt the chocolate, add the oil and the dried fruits if you are using them, and mix well.
20. Place the cake on a rack and pour the glaze over it (you can recover the excess and save it for a future recipe).
21. Let the glaze crystallize and then enjoy!

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