



A Little Night Circus Cake

 Popular

READY IN



45 min.

SERVINGS



8

CALORIES



934 kcal

DESSERT

Ingredients

- ☐ 94 g all purpose flour
- ☐ 140 g all purpose flour
- ☐ 1 g double-acting baking powder
- ☐ 5 g double-acting baking powder
- ☐ 0.4 teaspoon baking soda
- ☐ 1 ounce bittersweet chocolate 72% melted ()
- ☐ 2.5 ounces bittersweet chocolate 72% finely chopped ()
- ☐ 97 g cake flour

- ☐ 3 tablespoons caramel syrup from caramel cake recipe
- ☐ 220 g confectioners' sugar sifted
- ☐ 1 ounce plus
- ☐ 1 large eggs room temperature
- ☐ 6 fl. oz. heavy cream
- ☐ 50 g brown sugar light
- ☐ 0.1 teaspoon salt
- ☐ 2.5 g salt
- ☐ 2 ounces bittersweet chocolate 61% melted ()
- ☐ 2.5 ounces bittersweet chocolate 61% finely chopped ()
- ☐ 56 grams sugar
- ☐ 100 g sugar
- ☐ 125 g sugar
- ☐ 56 g butter unsalted room temperature
- ☐ 71 g butter unsalted room temperature
- ☐ 113 g butter unsalted room temperature
- ☐ 23 g cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2.5 g vanilla extract
- ☐ 58 g milk whole
- ☐ 87 g milk whole
- ☐ 115 milk whole

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven

- ☐ stand mixer
- ☐ measuring cup
- ☐ offset spatula

Directions

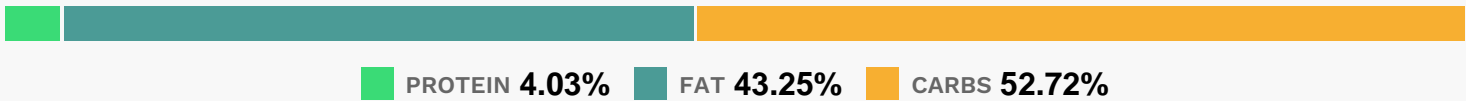
- ☐ Preheat oven to 350 degrees F. Grease an 8" round pan, line with parchment paper, and grease the parchment paper (you can also use a 6" round pan for a higher cake). Sift cake flour, baking powder, and salt together in a small bowl and set aside.
- ☐ Combine butter and sugar in bowl of stand mixer and beat until light and fluffy, about 3 to 5 minutes.
- ☐ Combine the milk and vanilla extract together in a measuring cup.
- ☐ Add the flour mixture and the milk mixture to the stand mixer in 5 alternating additions, beginning and ending with the flour.
- ☐ Let each addition incorporate fully, scraping down the sides, before adding the next addition. Scrape batter out into a clean bowl.
- ☐ Place egg whites in a clean stand mixer bowl. Whip until soft peaks form. Fold the egg whites carefully into the batter.
- ☐ Pour the batter into prepared pan and bake for 20 to 25 minutes, until a cake tester comes out with just a few crumbs on it.
- ☐ Remove from oven and let cool. Make the caramel syrup first.
- ☐ Place the 1/2 cup sugar and 1/2 cup of water in a saucepan. Cook on medium heat until sugar melts and comes to boil. When the syrup becomes dark golden, remove from heat and add in another 1/2 cup boiling water.
- ☐ Let syrup cool to room temperature before using. Preheat oven to 350 degrees F. Grease an 8" round pan, line with parchment paper, and grease the parchment paper (you can also use a 6" round pan for a higher cake).
- ☐ Combine flour, baking powder, and salt in a small bowl and set aside.
- ☐ Combine remaining 5/8 cup sugar and butter in bowl of stand mixer and beat until light and fluffy, about 3–5 minutes. Slowly pour in about 3 tablespoons of caramel syrup, letting each one incorporate fully before adding the next.
- ☐ Add in the egg and beat until combined.

- ☐ Add the flour mixture and milk in five alternating additions, beginning and ending with the flour.
- ☐ Let each addition incorporate fully, scraping down the sides, before adding the next addition. Scrape batter into prepared pan.
- ☐ Bake for 35 to 40 minutes, until a cake tester comes out with just a few crumbs on it.
- ☐ Remove from oven and let cool. Preheat oven to 350 degrees F. Grease an 8" round pan, line with parchment paper, and grease the parchment paper (you can also use a 6" round pan for a higher cake).
- ☐ Combine flour, cocoa powder, baking soda, baking powder, and salt in a small bowl and set aside.
- ☐ Combine sugars and butter in bowl of stand mixer and beat until light and fluffy, about 3-5 minutes.
- ☐ Add in the eggs and beat until combined.
- ☐ Add in the vanilla and beat until combined.
- ☐ Pour in both melted chocolates and beat until combined.
- ☐ Add the flour mixture and milk in five alternating additions, beginning and ending with the flour.
- ☐ Let each addition incorporate fully, scraping down the sides, before adding the next addition.
- ☐ Add in a 1/4 cup boiling water and beat until combined. Scrape batter into prepared pan.
- ☐ Bake for 25 to 30 minutes, until a cake tester comes out with just a few crumbs on it.
- ☐ Remove from oven and let cool.
- ☐ Place butter in bowl of stand mixer and beat until soft and creamy.
- ☐ Add confectioners' sugar, a 1/2 cup at a time, until fully incorporated and buttercream is smooth.
- ☐ Add in vanilla extract and caramel syrup and beat until fully combined. Level off the cake layers so they are flat on top and equal in height.
- ☐ Place chocolate cake layer on a cake round and spread a layer of caramel buttercream on top.
- ☐ Place caramel cake layer on buttercream and spread another layer of caramel buttercream on top.
- ☐ Place the white cake layer on top. At this point you can frost the top and sides of the cake with the remaining caramel buttercream as either a crumb coat or final coat, or you can glaze

with chocolate ganache.

- ☐ Place chocolates in a large metal bowl.
- ☐ Combine cream and trimoline in a saucepan and bring to a boil.
- ☐ Pour over the chocolates, let sit for a minute, and stir to combine into a smooth glaze.
- ☐ Let glaze cool slightly before pouring over the top of the cake. Use an offset spatula to help guide the glaze but don't spread it too much or it will ruin the finish – just a few strokes to direct glaze to any bare spots.
- ☐ Let glaze set at room temperature before serving cake.

Nutrition Facts



Properties

Glycemic Index:93.03, Glycemic Load:47.65, Inflammation Score:-7, Nutrition Score:14.827391342624%

Flavonoids

Catechin: 1.86mg, Catechin: 1.86mg, Catechin: 1.86mg, Catechin: 1.86mg Epicatechin: 5.65mg, Epicatechin: 5.65mg, Epicatechin: 5.65mg, Epicatechin: 5.65mg Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg

Nutrients (% of daily need)

Calories: 934.08kcal (46.7%), Fat: 45.84g (70.52%), Saturated Fat: 27.86g (174.15%), Carbohydrates: 125.69g (41.9%), Net Carbohydrates: 121.27g (44.1%), Sugar: 87.91g (97.67%), Cholesterol: 118.41mg (39.47%), Sodium: 353.51mg (15.37%), Alcohol: 0.19g (100%), Alcohol %: 0.1% (100%), Caffeine: 30.99mg (10.33%), Protein: 9.61g (19.22%), Manganese: 0.8mg (39.9%), Selenium: 21.6µg (30.86%), Copper: 0.55mg (27.35%), Vitamin A: 1183.28IU (23.67%), Phosphorus: 223.07mg (22.31%), Iron: 3.96mg (21.99%), Magnesium: 81.76mg (20.44%), Vitamin B1: 0.28mg (18.63%), Vitamin B2: 0.31mg (18.25%), Fiber: 4.41g (17.66%), Folate: 63.39µg (15.85%), Calcium: 146.95mg (14.7%), Vitamin B3: 2.22mg (11.12%), Zinc: 1.57mg (10.49%), Potassium: 349.07mg (9.97%), Vitamin D: 1.29µg (8.58%), Vitamin E: 1.22mg (8.15%), Vitamin B12: 0.38µg (6.37%), Vitamin B5: 0.6mg (6%), Vitamin K: 5.16µg (4.92%), Vitamin B6: 0.07mg (3.61%)