

Peanut Caramel Cake

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 40 mins

 Serves 8

Ingredients

- 250g digestive biscuits
- 150g unsalted butter
- 400g tinned caramel
- 225g crunchy Pip & Nut Peanut Butter
- 100ml double cream
- 250g Novibloc Latte
- 100g roasted peanuts, finely chopped
- 20cm springform cake tin lined with baking paper

Method

1. Process finely the digestive biscuits. Melt the butter & mix with the ground biscuits.
2. Add a tablespoon of the caramel & press down in the prepared tin to make the base of the cake.
3. Place in the fridge or freezer so that it firms up.
4. In the meantime mix the remaining caramel with the peanut butter & pour it over the base. Return to the fridge or freezer to firm up.
5. Prepare the ganache by heating the double cream in a saucepan. Add the chopped up chocolate & stir on gentle heat until they are well combined.
6. Remove from the heat & allow it to cool down slightly for 5 mins then pour it over the frozen layers & top with chopped roasted peanuts.
7. Return to the fridge overnight.
8. Remove from the tin before serving.

