

TOFFEE CAKE ENSTROM STYLE

Submitted by Becky Stow



Ingredients:

1/2 cup white sugar
1 cup packed light brown sugar
1/2 cup unsalted butter (room temperature)
1 egg, whipped
1 teaspoon pure vanilla extract
1 cup buttermilk
2 cups cake flour
1 teaspoon baking soda
8 ounces Enstrom's Almond Toffee
1/2 cup chopped pecans or walnuts (optional)

FIRST:

Preheat the oven to 350 degrees

Grease and flour a 10 inch cake pan.

Cream the sugars and butter in large mixing bowl. Next, whip the egg and add to that cream, then slowly add the buttermilk. Beat in the vanilla, flour and baking soda.

NEXT:

Chop the Enstrom's Almond Toffee until crumbled.

Do the same with the nuts.

Pour cake batter into the cake pan.

Sprinkle the Enstrom's Almond Toffee and the nuts over the top.

Bake in oven for 45 minutes, or until a wooden tooth pick inserted in the center comes out clean.

Cool on a wire rack.

Frost with Chocolate Icing and decorate with slivered almonds and chopped Enstrom's Almond Toffee.

Stand back or you might be stampeded, it's a real crowd pleaser.