

# Chocolate Toffee Cake

Submitted by Jenn Lock, as found in *Taste of Home* magazine

## Cake:

1 cup butter, softened  
1 ¼ cup brown sugar  
4 eggs  
1 tsp vanilla  
3 cups flour  
1 ½ tsp baking powder  
½ tsp salt  
½ tsp baking soda  
1 ¼ cups buttermilk

## Toffee filling:

1 pkg (8oz) milk chocolate English toffee bits  
1 cup chocolate chips  
2 Tbsp brown sugar

## Caramel Icing:

¼ cup butter; softened  
2 Tbsp flour  
1 can evaporated milk  
1 cup brown sugar

**Toffee Filling:** Combine the toffee bits, chips and brown sugar; set aside.

**Cake:** In a large bowl cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition (mixture will appear curdled). Beat in vanilla. Combine the flour, baking powder, salt and baking soda; add to the creamed mixture alternately with buttermilk, beating well after each addition.

Pour a third of the batter into a greased and floured 10-in. fluted tube pan. Sprinkle with a third of toffee mixture. Repeat layers twice. Bake at 350° for 55-65 minutes or until a toothpick inserted near center comes out clean. Cool for 10 minutes before removing from pan to wire rack to cool completely.

**Caramel Icing:** In a small saucepan, melt butter. Stir in flour until smooth;; gradually add evaporated milk and brown sugar. Bring to a boil; cook and stir for 4-5 minutes or until thickened. Cool. Drizzle over cake.