



CHOCOLATE P.B. CARAMEL DOBOS TORTE

with Pretzels

by Nick (Episode 6: "Hassling the Hopf")

Ingredients

- 1 Cup Butter, Room Temperature
- 1 Cup Sugar
- 4 Eggs, Room Temperature
- 1.5 Cups All-Purpose Flour
- 1 Teaspoon Vanilla
- 3 Tbsp Dutch Cocoa Powder
- 4 oz. Dark Chocolate, melted

Peanut Butter Mousse

- 1 Cup Chunky Peanut Butter
- 1.5 - 2 Cups Creamy Peanut Butter, to taste
- 3 Cups Heavy Cream

Whipped Ganache + Toppings

- 1.5 Cups Dark Chocolate, chopped
- 1 Cup Heavy Cream
- Pretzels, crumbled
- Caramel Sauce, home-made preferably

Directions

1. Preheat Oven to 350°F (175°C). Weigh mixing bowl.
2. Cream Butter and Sugar in a stand mixer for about 10 minutes. Once light and fluffy, mix in eggs, one at a time. Add flour, vanilla, cocoa, and cooled chocolate.
3. Weigh batter and subtract weight of bowl. Divide weight of batter by 7. Grease and line with parchment paper 7 cake tins (or work in batches). Fill each cake tin with 1/7 of the batter, spreading batter to ensure it fills the tin to the edges but not up the sides.
4. Bake each cake for 7 minutes. Let cool for about 5 minutes in the tin, then pop-out to finish cooling on a cooling rack. If clean, you can remove and reuse the parchment paper, re-greasing as needed. Cool.
5. Prepare the Peanut Butter Ganache: Whip 3 Cups Heavy Cream in a mixer. Once beginning to get stiff, lightly melt the Peanut Butter in the microwave - not til runny, just to thin. Pour in both Peanut Butters and mix until combined. Add additional Peanut Butter to taste.
6. Stack cake, frost with thin amount of mousse, and top with a drizzle of caramel. Continue until all 7 cakes have been used up.
7. Prepare the Whipped Ganache: scald the additional cream and pour over chocolate. Let sit 3-5 minutes, then mix until smooth.

8. Working Quickly, frost cake with ganache. Top with more caramel and the pretzel pieces. Adorn with Sugar Work or other decorations. Enjoy!

Adapted from "TheSpruceEats" Hungarian Dobos Torte

We would love to see your version of this bake: Use #hotbopod on Twitter or Instagram!

