



CINNAMON-ROLL LAYER CAKE

Pastry chef Lalo Tejeda and his wife, Jamie, opened Pardon My French Bakery (pardonmyfrenchslo.com) in Grover Beach nearly two years ago with a menu of composed desserts like bread pudding and chocolate tarts, in addition to special-occasion cakes and cupcakes. In an adaptation of their popular Cinnamon Roll Cupcake formula, this show-stopping layer cake is made from layers of white cake bound with cinnamon caramel sauce and cream cheese icing with an addictive cinnamon crumb topping.

Serves 15 to 18

CAKE BATTER

390 grams all-purpose flour

2½ teaspoons baking powder

1½ tablespoons ground cinnamon

1 teaspoon salt

200 grams unsalted butter, room temperature

400 grams sugar

4 whole eggs

30 grams vanilla extract

340 grams whole milk

CREAM CHEESE ICING

680 grams cream cheese, room temperature

375 grams powdered sugar

227 grams unsalted butter, room temperature

1 teaspoon vanilla extract

CINNAMON CARAMEL SAUCE

115 grams caramel sauce (Tejeda recommends Hershey's or Lyons brand)

1 teaspoon ground cinnamon

CINNAMON CRUMB TOPPING

120 grams all-purpose flour

225 grams tablespoons sugar

200 grams brown sugar, packed

1 teaspoon ground cinnamon

115 grams unsalted butter, melted

Preheat oven to 325°F. Grease three 8-inch-round cake pans.

To make batter: In a medium bowl sift together flour, baking powder, cinnamon, and salt. Set aside. In a large bowl, combine butter and sugar and beat for 3 to 5 minutes until creamy, scraping down sides of bowl using a rubber spatula. Add eggs one at a time, mixing well after each addition. Add vanilla. Gradually add sifted dry ingredients, alternating with milk, starting and ending

with dry ingredients. Pour batter into prepared pans and bake 25 to 30 minutes until cake is firm in center.

To make icing: In a medium bowl, beat cream cheese and powdered sugar until smooth, scraping down the sides of the bowl with a rubber spatula. Beat in butter and vanilla until smooth. Set aside until ready to assemble cake.

To make cinnamon caramel sauce: In a medium bowl, mix caramel and cinnamon with a fork until well combined. Set aside for cake assembly.

To make cinnamon crumb topping: Preheat oven to 325°F. Beat flour, sugar, brown sugar, and cinnamon in a medium bowl. Add melted butter and beat until well combined. Spread mixture onto a rimmed baking sheet and bake 10 minutes until topping turns a light, golden brown. Remove sheet from oven, and set aside for cake assembly.

To assemble cake: Remove cooled cakes from pans. Using a long serrated knife, and level by slicing off rounded tops. Place a small dab of icing on a cake pedestal or plate and top with first cake layer. Spread $\frac{1}{2}$ cup of icing over top of cake layer. Drizzle top with half of caramel sauce, and sprinkle with $\frac{3}{4}$ cup of cinnamon crumb topping. Top with second cake layer and repeat with icing, remaining caramel sauce, and another $\frac{3}{4}$ cup of topping. Top with third cake layer. Using an offset spatula, cover entire cake with a thin layer of icing. Chill in refrigerator 15 minutes, then cover cake with remaining icing and top with remaining topping.