

# Honeycomb Crunch Chocolate Cake

Yield: 9 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sponge-toffee-recipe>

## Ingredients:

- 3/4 cup guinness or any other stout
- 1/4 cup coffee strong black
- 1 cup unsalted butter
- 3/4 cup unsweetened cocoa powder
- 2 cups all-purpose flour
- 2 cups sugar
- 1/2 tablespoon baking soda
- 3/4 teaspoon salt
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 2/3 cup creme fraiche or sour cream
- 300 grams butter softened
- 397 grams caramel Carnation, or dulce de leche
- salt pinch of Maldon
- 50 grams honeycomb crushed
- 1 cup whipping cream /double cream
- 1/2 pound dark chocolate chopped
- 1 handful honeycomb pieces
- salt a pinch of Maldon

## Nutrition:

1. Calories: 1110 calories
2. Carbohydrate: 120 grams
3. Cholesterol: 205 milligrams
4. Fat: 69 grams
5. Fiber: 5 grams
6. Protein: 10 grams

7. SaturatedFat: 41 grams
  8. Sodium: 920 milligrams
  9. Sugar: 86 grams
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