



Fondant.com 2018 Advent Calendar (p1)

Day 8



Curty's Magic Caramel Brunch Cake (image above: Patty, Curty & brother Mark in Italy)

My Brother-in-law, Curt made this delicious coffee cake years ago for a brunch. I loved it! As it turns out, it is so easy your kids can do it for you WHILE YOU SLEEP...and it is truly magic the way it transforms while baking.

This recipe takes simple, store-bought bread dough and turns it into an expensive-tasting pastry with random pools of crème caramel in the valleys of the surface and crunchy, shiny icing at the peaks. Considering how this is accomplished is nothing short of magic. You start the recipe the night before your brunch and let it rise in the fridge.

I lost the original recipe in a computer crash. I didn't realize I had lost the recipe until it was too late and needed it in a hurry so did it from memory. I think it turned out even better than I had remembered. I'm sure this will be a standard at any of your morning events too.

Fondant.com 2018 Advent Calendar (p2)

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Curty's Magic Caramel Brunch Cake

You will need a 13x9" baking pan, sprayed with Pam®.

-2 16 ounces loaves bread dough from the freezer section at the grocery store. I've used Rhodes.

The day before baking the Caramel Cake, thaw the bread loaves in the fridge or at room temperature but be careful not to let them start to rise. Press the dough into the bottom of the 13 x 9" prepared pan. Cover with plastic wrap and place in fridge immediately. **Go to bed.**

The dough will rise in the fridge while you sleep.

In the morning, preheat oven to 350 degrees.

Remove your dough from the fridge. It will be puffed and risen (proofed).

Prepare your topping:

- 1/2 cup Heavy Whipping Cream
- 1/3 cup No Fat Half and Half (I use Land 'O Lakes®)
- 1 teaspoon vanilla extract
- 1/4 cup light brown sugar
- 1 cup granulated white sugar

Prepare the dough: Remove plastic wrap and with your very clean fingers or the handle end of a wooden spoon, start poking the dough evenly (pokes should be about 1 inch apart) as if making focaccia. Kids love to do this part. Poke all the way down until you hit the bottom. You should have very deep holes, spaced evenly apart with the dough still raised in all the places not poked.

Blend together the sugars and sprinkle evenly over the poked dough. Blend the cream, fake 1/2 & 1/2 and vanilla extract together and pour evenly over the sprinkled sugar. Make sure all the sugar has contact with the cream mixture (I sometimes have to tip the pan a bit so no dry sugar remains). Place baking pan on cookie sheet, in case of any boil overs.

Bake for 27 - 30 minutes. It should appear browned at the sides and at the peaks.

Ready to eat after 15 minutes. Does not improve with age...just make half if you think you won't finish it.

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