



# Oatmeal Butterscotch Caramel Cake

Makes: 12-15 servings

Prep Time: 35 minutes Cook Time: 40-45 minutes

Total Time: 1 hour & 20 minutes plus chill time overnight

## Ingredients

### Butterscotch Whipped Cream:

- 9 ounces butterscotch chips
- 2 & 1/2 cups heavy whipping cream

### Oatmeal Cake:

- 2 & 1/2 cups water
- 2 & 1/2 cups uncooked old-fashioned oats, divided
- 3 cups all-purpose flour
- 2 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp salt
- 1 cup unsalted butter, at room temperature
- 1 cup packed brown sugar
- 3/4 cup granulated sugar
- 2 tsp vanilla extract
- 4 large eggs, at room temperature
- 1 cup butterscotch chips

### Salted Caramel Sauce:

- 1 cup granulated sugar
- 1/2 cup water
- 4 tsp light corn syrup
- 3/4 cup heavy cream
- 2 tsp kosher salt
- 2 tsp vanilla extract

## Instructions

To make the butterscotch whipped cream, heat the heavy cream in a saucepan until it just begins to simmer. Remove from the heat. Place the butterscotch chips in a heat-safe bowl and pour the hot cream over them. Let stand for 5 minutes, then stir until smooth. Refrigerate until completely cold, preferably overnight.

Bring the water to a boil in a medium saucepan. Stir in 2 cups of the oats, remove from the heat, and cover. Let stand for 20 minutes, until the oats have absorbed the water. Cool completely.

Preheat the oven to 350°F. Grease a 9-by-13-inch glass baking dish. In a medium bowl, whisk together the flour, baking soda, cinnamon, and salt.

In a stand mixer fitted with the paddle attachment, beat the butter, brown sugar, and granulated sugar for about 2 minutes, until light and fluffy. Add the vanilla and eggs, mixing until combined. Continue beating for another 2 minutes, scraping down the sides of the bowl as needed.

Mix in the cooled oatmeal, followed by the dry ingredients, until just combined. Fold in the remaining 1/2 cup of oats and the butterscotch chips.

Spread the batter evenly in the prepared pan. Bake for 40–45 minutes, or until the center is set and a toothpick inserted into the cake comes out with just a few moist crumbs. Let the cake cool completely in the pan.

To make the caramel sauce, combine the sugar, water, and corn syrup in a saucepan over medium heat. Stir until the sugar dissolves, then allow the mixture to boil without stirring. Watch carefully as it turns from clear to golden and then deep amber, usually in 5–10 minutes. Remove from the heat. Slowly drizzle in the heavy cream a little at a time, stirring carefully as you go. The mixture will bubble vigorously. Once all the cream is incorporated, stir in the salt and vanilla. Let the caramel cool completely before using.

To assemble the cake, use a skewer, straw, or the handle of a thin wooden spoon, and poke holes throughout the cooled cake. Pour the caramel over the surface, spreading it with a spatula and encouraging it into the holes.

Once the butterscotch cream is thoroughly chilled, whip it in a chilled bowl until medium-stiff peaks form. Spread the whipped cream evenly over the caramel-covered cake.

Serve. Serve immediately or refrigerate until ready to enjoy.

### Chef's Notes:

- Make ahead: Prepare the butterscotch cream the day before assembling the cake. The finished cake can be covered and refrigerated for up to 24 hours before serving.
- Oats: Use old-fashioned rolled oats rather than quick oats for the best texture.
- Cooling: The cake and caramel must be completely cool before adding the whipped cream, or the topping may melt.
- Caramel: Watch the sugar carefully as it cooks. The color can change quickly once it begins turning amber.
- Storage: Keep the finished cake covered in the refrigerator because of the whipped cream topping. The cake layer can be frozen separately, but freezing the assembled cake is not recommended.