



# Chocolate Toffee Buttermilk Cake Mix

This (slightly adapted) recipe is courtesy of LorAnn Oils fan, Chef Stephanie Petersen, who writes a blog called "[Chef Tess Bakeresse](#)" Thanks Chef Tess!

## Ingredients

1 cup (8 oz) butter  
6 cups (1 lb 11 oz) all-purpose flour  
3 cups (11.5 oz) baking cocoa  
1 cup ( 4.5 oz) buttermilk powder  
5 cups (2 lb) granulated sugar  
4 teaspoons salt  
1/3 cup baking powder (2 oz)  
1 teaspoon (1 dram) LorAnn English Toffee flavor  
2 tablespoons LorAnn Madagascar Vanilla Extract  
1 teaspoon LorAnn Rum Emulsion  
1 teaspoon cayenne pepper (optional)

Ganache Glaze (optional) see below

## Directions

To prepare mix: In a large 3 gallon or larger bowl, combine the flour, cocoa, buttermilk powder, sugar, baking powder and salt very well. You may use an electric mixer if you have one with a large enough bowl. Cut the butter into chunks and along with the English Toffee flavor, vanilla extract and rum emulsion, incorporate into the dry ingredients until the mixture resembles sand. Take the mix and a couple of cup fulls at a time, run through a flour sifter. I use a hand flour sifter that works very well to help the mix become smooth and homogeneous.

Divide into quart size bags. 20 oz. of mix equals one cake mix. This is almost exactly 4 cups of measured mix. Store mix in refrigerator.



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**To bake:**

Combine 1 bag of mix with:

3 eggs

1/3 cup oil

1 cup water

Beat 200 strokes by hand or 3 minutes with a mixer at medium speed.

Bake at 350° F

Bake time for Pan size:

2 - 8" pans: 33-35 minutes

2 - 9" pans: 28-31 minutes

13" x 9" pan: 32-35 minutes

Bundt pan : 38-43 minutes

24 cupcakes: 18-21 minutes

High altitude: stir 1/4 cup all-purpose flour into mix. Mix as directed.

Top cake with optional Ganache Glaze:

**Ganache Glaze:**

1 cup cream

1 lb chopped high quality chocolate (we used Guitard)

1/4 teaspoon hazelnut oil

1/4 teaspoon fresh ground cinnamon

maraschino cherries

Boil one cup of cream in a sauce pan and pour over the chocolate. I added 1/4 tsp hazelnut oil, 1/4 tsp cinnamon, 1/8 tsp ancho chile powder...and blended until smooth. When chocolate is melted completely and the glaze is smooth, drizzle over baked cake or cut baked cake into one inch squares, drizzle ganache over top of each square and finish with a maraschino cherry (as in photo).

Yield: 18 cups mix (4 1/2 mixes total) (about 4 cakes)

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