



Oozy, decadently-rich caramel. All we can say is yum. Lovers of caramel desserts will be well served by these delicious recipes, from a showstopping apple and caramel layer cake to moreish caramel-filled shortbread biscuits.

Our Top Caramel Desserts for Caramel Lovers

Step away from the chocolate (well, some of the time) and embrace the versatility of our top caramel desserts for caramel lovers.

Apple and Salted Caramel Layer Cake

This luscious caramel dessert will win you a legion of die-hard fans. The three gently-spiced cakes use a combination of diced apple and buttery apple puree for textural interest, with the cakes sandwiched between a decadent salted caramel icing. The cherry on top? Shards of crunchy almond toffee, which form a stunning edible crown.

Click [here](#) for the full Apple and salted caramel layer cake recipe.



Coffee Pecan Cake with Caramel Popcorn Topping

Caramel lovers rejoice! Our coffee pecan cake with its rich caramel sauce will slake your sweet-tooth cravings and provide a caffeine hit into the bargain. The secret to this tantalising dessert? Piercing holes in the baked cake to let the oozy sauce sink in. Top with the three Ps – pretzels, popcorn and pecans – and serve with a generous scoop of vanilla ice-cream.

Click [here](#) for the full Coffee pecan cake recipe.



Apple Kuchen Tart with Salted Caramel Sauce

What is it about the pairing of apple and caramel that makes it so darn delicious? This German-inspired kuchen tart replaces the typical pastry with a dead-easy coconut and brown sugar base, with the decorative apple filling encased in a mixture of sour cream, eggs and cinnamon. But it's the salted caramel sauce that really brings the magic. We recommend serving the sauce in easy-pour jugs at the table. Trust us, the family will be going back for seconds.

Click [here](#) for the full Apple kuchen tart recipe.



Caramel filled salted shortbread

Crumbly caramel-filled shortbread biscuits – if there's a yummiier afternoon tea out there, we're yet to meet it. Before baking, roll the chilled logs of shortbread dough lightly in salt flakes, then bake on CircoTherm for around 15 minutes until cooked and golden. Conveniently, the caramel sauce – made with a tin of good ol' condensed milk – can be made in advance and stored in the fridge until ready to use. But don't leave it too long, you may find it magically disappears.

Click [here](#) for the full Caramel filled salted shortbread recipe.



Caramel fig bread and butter pudding

Here we go again – that tantalising combo of caramel and fig transformed into a memorable caramel dessert. The traditional bread and butter pudding is cooked with [VarioSteam](#) for a fluffy and golden finish. Better yet? Extra caramel sauce, fresh figs and a dollop of cream will make this a dessert favourite!

Click [here](#) for the full Caramel fig bread and butter pudding recipe.



Caramel ice-cream sandwiches with peanut popcorn biscuits

Sure, you could serve lovers of caramel desserts a cake. But why not treat your guests to these moreish ice-cream sandwiches? Buttery peanut biscuits form the delicious crust, while the rich ice-cream uses a tin of sweetened condensed milk turned to caramel thanks to the use of a NEFF [FullSteam](#) oven. Roll the assembled ice-cream sandwiches in crushed popcorn and watch guests go weak at the knees.

Click [here](#) for the full Caramel ice-cream sandwich recipe.



About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers—designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).