Snickers Cake

For the Cake:

2½ cups + 1 tablespoon all-purpose flour

3 cups granulated sugar

1 cup + 1 tablespoon Dutch-process cocoa powder

1 tablespoon baking soda

1½ teaspoons baking powder

1½ teaspoons salt

3 eggs, at room temperature

1½ cups buttermilk, at room temperature

1½ cups strong black coffee, hot

¾ cup vegetable oil

4½ teaspoons vanilla extract

For the Nougat Filling:

4 tablespoons unsalted butter

1 cup granulated sugar

¼ cup evaporated milk

1½ cups marshmallow fluff

¼ cup creamy peanut butter

1 teaspoon vanilla extract

1½ cups salted peanuts, roughly chopped

Salted Caramel Buttercream Frosting

Milk Chocolate Ganache

Sift together the flour, sugar, cocoa powder, baking soda, baking powder and salt.

In a medium bowl, whisk together the eggs, buttermilk, coffee, oil and vanilla.

Add the wet ingredients to the dry ingredients and mix for 2 minutes on medium speed.

Divide the batter evenly among 3 greased 8" round pans.

Bake for 20 minutes and rotate the pans in the oven. Continue to bake until a toothpick inserted into the center of one of the cakes comes out almost clean (with a few moist crumbs), about 12 more minutes. Cool the cakes (in the pans) on wire racks for 20 minutes, then carefully turn them out onto cooling racks to cool completely.

Melt the butter in a medium saucepan over medium heat.

Add the sugar and evaporated milk, stirring until dissolved, and bring to a boil.

Reduce the heat to low and cook for 5 minutes, stirring occasionally.

Remove the pan from heat and add the marshmallow fluff, peanut butter, and vanilla extract, stirring until completely smooth.

Fold in the peanuts.

Let the nougat mixture cool to room temperature before using it in the cake. You can do this leaving it at room temperature or you can pop it into the refrigerator to speed up the process. Be sure to give a stir occasionally as it cools.

Prepare caramel buttercream.

Spread half of the nougat mixture over one cake layer and drizzle with a bit of salted caramel sauce.

Repeat with another cake layer, remaining nougat and more caramel sauce.

Top with the final cake layer.

Frost top and sides with a thin layer of caramel buttercream.  Refrigerate 30 minutes.

Spread remaining buttercream on the sides of the chilled cake.

Make a batch of chocolate ganache and spread over top of cake, allowing it to drip down the sides.

Decorate the cake with chopped Snickers Bars.