



Caramel Cake:

Ingredients:

3 sticks butter
3 cups sugar
5 eggs
3 1/2 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1 1/4 cups whole milk
1 teaspoon vanilla

Directions: Preheat your oven to 350 degrees. Cream the butter, sugar and eggs together and beat well. In a separate bowl, combine dry ingredients. Add the dry ingredients alternately with the milk, and then add vanilla. Beat in a mixer bowl or with a hand mixer until the batter “ribbons.” Pour batter into three greased and floured 9-inch cake pans. Bake for about 30 minutes and use a toothpick to check to see if it is done. This cake can also be made in a 9-inch x 13-inch pan, which will need to be baked for about 45 minutes. Cool layers on a cake rack before icing.

Caramel Icing

Ingredients:

2 sticks butter
1 (16 oz.) box of light brown sugar
1/4 teaspoon salt
2/3 cup evaporated milk (canned)
2 cups sifted confectioner’s sugar
2 teaspoons pure vanilla extract

Directions: Place butter, brown sugar and salt in a saucepan. Heat, stirring until the brown sugar is well dissolved. Add milk and continue stirring until blended. Let bubble (at an easy boil) for approximately 4 minutes. Stir constantly to avoid sticking. Set hot mixture aside to cool for several minutes. Using mixer, add confectioner’s sugar and vanilla. You will see it turn lighter and caramelize. When you’ve reached the desired consistency, ice the cake, placing some of the icing between the layers.

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