

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

How to make it :

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