

Chocolate Pound Cake with Caramel Frosting

INGREDIENTS:

Cream thoroughly: 3 sticks butter, 3 cups sugar

Add: 6 eggs, 1 tsp. vanilla

Sift together: 3 cups flour, $\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ tsp. salt

Add sifted ingredients alternately with 1 $\frac{1}{4}$ cups milk to creamed mixture.

Bake 350 for an hour. Try not to overbake... if anything, slightly underbake, if possible!

Frost with Quick Caramel Frosting from The Cake Mix Doctor (tinted with orange food color, opt.). Garnish with pecan halves.

You May Like Cream Cheese Cranberry Loaf

How to make the caramel Icing :

Quick Caramel Icing

1 stick butter

1 cup brown sugar

1/4 cup whole milk

2 cups confectioners' sugar, sifted

1 tsp. vanilla extract

Directions

Place butter and brown sugar in medium-size heavy saucepan over medium heat. Stir and cook until the mixture comes to a boil, about 2 minutes. Add the milk, stir, and bring mixture

back to boil, then remove pan from heat. Add confectioners' sugar and vanilla. Beat with wooden spoon or electric mixer to make it especially smooth. Use immediately (while still warm) to frost cake, or else it will harden. If it does harden while you are frosting cake, simply place the pan back over low heat and stir until the frosting softens up.

source:tomatohero.com