Classic Southern Caramel Cake

1 cup butter (2 sticks)
2 cups sugar
4 eggs
3 cups flour, self-rising
1 cup buttermilk
2 teaspoons vanill

Preheat oven to 350 degrees. Prepare three 9-inch cake pans by greasing them and adding optional parchment paper. Beat butter until light and fluffy and then add sugar and beat for about 5 more minutes. Add eggs, 1 at a time, and mix well after each. Add flour and buttermilk, alternately, beginning and ending with flour and mix well after each. Add vanilla and beat well. Divide among pans and bake for 25-30 minutes until set.

Turn out of pans onto cooling racks and allow to cool completely. Prepare Southern Caramel Icing as cakes are cooling then frost the cake.