

# Southern-Style Caramel Cake

## Caramel Cake

1 hour 30 minutes to prepare serves 10-12

### INGREDIENTS

- Cake:
- 2 1/2 cups sugar
- 1 1/2 cups vegetable shortening
- 1 1/2 cups whole milk
- 6 large eggs
- 1 1/2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- Icing:
- 1 cup brown sugar
- 1 cup sugar
- 1/2 cup (1 stick) unsalted butter
- 1 (14 oz.) can condensed milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon sea salt

### PREPARATION

1. Preheat oven to 350° F and lightly grease 2 round cake pans, depending on desired thickness of cake.
2. In a medium bowl, whisk together flour, baking powder and salt.
3. In a large bowl or mixer, beat sugar and shortening together for 2-3 minutes, or until smooth and fluffy.
4. Beat in eggs and vanilla extract until incorporated, then mix in milk and dry ingredients, being careful not

to over-mix.

5. Pour cakes into greased baking rounds and place in oven.
6. Bake for 30 minutes, or until toothpick inserted in center comes out clean. Remove from oven and let cool completely.
7. Combine brown sugar, sugar, butter and condensed milk in a large saucepan over medium-high heat, stirring continuously until thickened.
8. Bring to a boil, then lower heat and stir in vanilla extra and sea salt. Cook for 5-7 minutes, or until thickened. Let cool slightly until warm and thickened, then assemble bottom cake layer and pour 2/3-3/4 cup icing over.
9. Top with second cake layer and pour frosting over the top of cake, letting it coat the sides. (If using three layers, divide icing appropriately.)
10. Slice, serve and enjoy.

*Recipe adapted from Vernalisa's Recipe Board*