

Homemade Caramel Cake

Ingredients

Cake

2 cups plus 2 tablespoons sifted all-purpose flour, plus flour for dusting cake pans
1/4 tsp salt
2 cups sugar
2 sticks unsalted butter
1 cup water
1 tsp soda
1/2 cup buttermilk
2 eggs
1 tsp vanilla

Frosting:

3 cups granulated sugar
1 stick butter
1 cup heavy cream
Dash of salt
2 teaspoons vanilla

Directions:

Preheat oven to 350. Butter and flour two 9-inch cake pans. Sift 2 cups plus 2 tablespoons flour and salt into large bowl. Add

sugar and whisk until blended. Combine butter and water in a saucepan. Bring to a boil and pour over the flour and sugar.

Whisk until blended. Add the soda, buttermilk, eggs, and vanilla, and whisk until well blended and smooth. Pour into greased and floured baking pans. Bake for 20-25 minutes, checking cake after about 15. Cake is done when tester comes out clean but be careful not to overcook. Remove pans from oven and allow to cool on a rack for 15 minutes, then turn layers onto parchment covered racks to cool completely.

Caramel Frosting NOTE: You will have two pots going while making this frosting so have everything ready to go and have a large hot pad. In large saucepan, place $2\frac{1}{2}$ cups sugar, butter, cream, and a dash of salt. Cook on medium until almost to a rolling boil then pour in sugar syrup that you are making in another skillet. At the same time, in a small skillet, put $\frac{1}{2}$ cup sugar and melt on medium until it becomes an amber color. You don't stir this sugar but you will need to shake the skillet every few minutes to help distribute the sugar.

This is the sugar syrup that you will pour into the saucepan. Once you pour in the syrup, cook on medium to medium-high, stirring constantly until almost soft ball stage or 232 on thermometer. Remove pot from heat, stir in vanilla, and let cool for about 15 minutes. Either transfer to large stand mixer and beat on medium speed or use hand mixer on medium and whip until it becomes frosting consistency, 15-20 min. If frosting sets too quickly or gets too thick, you can add a little additional cream