

Caramel Cake

Ingredients

Cake Mix (2-layer Cake)

2 cups White Sugar
1 cup Butter
3 eggs
2 ½ cups Flour
½ teaspoon baking powder
¼ teaspoon salt
½ cup buttermilk
½ cup whole milk
1/3 cup vegetable oil
1 Teaspoon Vanilla Extract

Icing:

8 oz brown sugar (½ 16 oz bag)
½ cup Butter
¼ teaspoon salt
1/3 cup evaporated milk
1 pinch of nutmeg
1 pinch of Cinnamon
8 oz confectioners' sugar (½ bag)
1 Teaspoon Vanilla Extract

1. Preheat oven to 350 degrees (175 degrees C). Grease and flour 9-inch cake pans.
2. Cream White sugar, 1 cup butter, oil, and eggs together in a bowl and beat well.
3. Combine flour, baking powder, and salt in a separate bowl.
4. Then add to the sugar liquid mixture.
5. Now add in the milks and vanilla into mixture, beat until well incorporated
6. Bake in 350-degree oven for about 15 –20 minutes or until a toothpick comes clean
7. Pull cake out the oven and let cool before you start icing.

Icing prep

1. Combine brown sugar, butter, salt, nutmeg, and cinnamon in saucepan and heat until brown sugar has dissolved. (about 4 minutes) stir constantly to keep mixture from sticking to sides of the pan
2. Take of the heat and let sit for 5 minutes
3. Meanwhile add in powdered sugar and vanilla in a bowl then once brown sugar mixture has sat for the 5 minutes mix together until smooth.
4. Then ice your cake (be sure to ice quickly at this point the mixture hardens fairly quickly) and serve at room temperature.

Notes: The texture of this cake is dense like a pound cake

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