

Caramel Cake

Makes enough batter for two 8 or 9 inch round pans

Ingredients:

3 cups sifted cake flour	¾ cup butter, room temperature
3 tsp. baking powder	3 eggs
½ tsp. salt	1 tsp. vanilla extract
1 ¾ cups granulated sugar, divided	2/3 cup milk
1/3 cup hot water	

Instructions:

1. Preheat oven to 350 degrees. Grease and flour two 8 or 9 inch round pans.
2. Sift flour, baking powder and salt together 3 times. Set aside.
3. Make a caramel syrup by heating ½ cup of the sugar in a heavy pan, stirring constantly as sugar melts. Continue to cook and stir until melted sugar becomes a caramel brown color. Remove from heat and add hot water slowly, stirring until dissolved. Set aside to cool.
4. In the bowl of a mixer, cream butter with remaining sugar.
5. Add eggs one at a time, beating thoroughly after each.
6. Add vanilla and 3 Tbsp. of the caramel syrup.
7. Alternately add flour mixture and milk. Mix until smooth.
8. Pour batter into pans. Bake in preheated oven for 25-30 minutes or until toothpick inserted into center of cakes comes out clean.