

Aunt Addie's Caramel Cake

Yield: 12 servings.

For the cake:

- 2¼ cups all-purpose flour
- 2½ teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- ½ cup (1 stick) unsalted butter, room temperature
- 1½ cups granulated sugar
- 3 large eggs, room temperature
- 2 teaspoons vanilla extract
- 1 cup buttermilk

For the frosting:

- ½ cup (1 stick) unsalted butter
- 1 (1-pound) box light brown sugar
- ½ cup evaporated milk
- 1 teaspoon vanilla
- ½ teaspoon baking powder

For the cake:

Preheat oven to 350°. Grease and flour two 8-inch round cake pans. Set aside. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

In a large bowl, use an electric mixer on medium-high speed to cream the butter and sugar until light and fluffy, about 2 to 3 minutes. Turn off the mixer and scrape down the sides and bottom of the bowl. On medium speed, beat in the eggs, one at a time, until fully incorporated. Beat in vanilla extract.

Reduce the mixer speed to low and slowly add the dry ingredients. Beat until just combined. Add the buttermilk and continue to beat on low until fully incorporated. Turn off the mixer, scrape down the sides and bottom of the bowl, then increase the speed to medium and beat for an additional 1 to 2 minutes.

Divide the batter evenly between the prepared pans. Bake for 23 to 27 minutes, or until a toothpick inserted into the center of the cake comes out mostly clean. Remove from the oven and allow to cool completely on a wire rack.



For the frosting:

In a heavy-bottomed saucepan, melt butter. Add the light brown sugar and stir on low heat. Slowly add evaporated milk and continue to stir. (Note: Have a small bowl of ice water nearby. Frosting is ready when a small drop of frosting forms a ball in the ice water.) Let frosting cool for 5 minutes. Stir in vanilla and baking powder and beat with an electric mixer until creamy.

Using a large serrated knife, trim cooled cake layers to create a flat surface. Place one layer on a plate or cake stand and cover the top with caramel frosting. Spread evenly with an offset spatula.

Place second layer on top, cut surface down. Cover top and sides with frosting. Refrigerate or store in an airtight container until ready to serve.