

Classic Southern Caramel Cake

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Ingredients

1 cup butter (2 sticks)
2 cups sugar
4 eggs
3 cups flour, self-rising
1 cup buttermilk
2 teaspoons vanilla

Directions

Preheat oven to 350 degrees. Prepare three 9-inch cake pans by greasing them and adding optional parchment paper. Beat butter until light and fluffy and then add sugar and beat for about 5 more minutes. Add eggs, 1 at a time, and mix well after each. Add flour and buttermilk, alternately, beginning and ending with flour and mix well after each. Add vanilla and beat well. Divide among pans and bake for 25-30 minutes until set.

Turn out of pans onto cooling racks and allow to cool completely. Prepare Southern Caramel Icing as cakes are cooling then frost the cake.

Southern Caramel Frosting

2 cups sugar
1 cup buttermilk
 $\frac{1}{2}$ cup Crisco
 $\frac{1}{2}$ cup butter
1 teaspoon baking soda

Mix all ingredients in a 3-4 quart cast iron dutch oven.

Swirl pan to keep ingredients moving in the pan. Cook to softball stage 235° – 245° on a candy thermometer or when tested in a cup of cold water. Remove from heat and beat with a wooden spoon until creamy and ready to spread.