

Dessert

Cream Caramel Cake

Dixie Crystals Sugar

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 20 minutes

Bake Time: 45 minutes

2 sticks (1 cup) unsalted butter, softened

3 cups Imperial Sugar extra fine granulated sugar

6 large eggs, room temperature

1 tablespoon vanilla extract

3 1/4 cups all-purpose flour

1/4 cup baking soda

1/2 teaspoon salt

1 container (8 oz) sour cream

CARAMEL FROSTING

2 sticks (1 cup) unsalted butter

8 pouches (2 cups) Imperial Sugar Redi-Measure light brown sugar

1/2 cup evaporated milk

1 teaspoon vanilla extract

1 cup Imperial Sugar confectioner's powdered sugar

Preheat oven to 350 degrees.

Butter and flour three 9-inch baking pans. Set aside.

Cream the butter until creamy. Add the sugar and cream further. Add the eggs one at a time waiting for the previously added egg to be fully incorporated after being mixed. Scrape the bowl in between additions. Cream until light and fluffy. Add the vanilla extract.

Sift together the flour, baking soda and salt. Add one-fourth of the flour mixture to the egg mixture and combine. Add 1/3 of the sour cream and combine. Repeat with the flour mixture and sour cream until all is incorporated.

Divide the batter evenly into the prepared pans and place into the oven.

Bake for approximately 40 to 45 minutes or until the center bounces back when gently pressed or an inserted toothpick comes out clean.

Let sit for 10 minutes before removing from the pan. Let cool.

For the frosting, bring to a boil the butter, brown sugar and evaporated milk while constantly stirring. Boil for 2 minutes and remove from the heat. Let sit covered for 5 minutes.

Add the powdered sugar and vanilla and whip to a smooth icing.

Frost the cake and, if desired, decorate with chocolate shavings obtained by first placing a chocolate bar in a warm room and then using a grater or vegetable peeler to make large chocolate curls.

Yield: 1 9 or 10-inch cake

Per Serving (excluding unknown items): 5887 Calories; 459g Fat (70.2% calories from fat); 99g Protein; 340g Carbohydrate; 11g Dietary Fiber; 2404mg Cholesterol; 16902mg Sodium. Exchanges: 20 1/2 Grain(Starch); 5 Lean Meat; 1 1/2 Non-Fat Milk; 87 1/2 Fat.