

Grandmother`s Caramel cake with Caramel Icing

Linda Duffney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 cup butter
2 1/2 cups sugar
4 eggs
3 cups plain flour
1 cup buttermilk
1/2 teaspoon baking soda
1 tablespoon boiling water
1 teaspoon vanilla
CAMEL ICING
1 pound light brown sugar
5 tablespoons half-and-half
4 tablespoons butter

Grease and flour two round nine-inch cake pans.

In a bowl, cream the butter and sugar. Add the eggs, one at a time, beating well after each addition. Add the flour and buttermilk alternately.

In a bowl with boiling water, dissolve the baking soda. Add to the batter mixture. Add the vanilla and beat well.

Turn the batter into the pans to half fill each.

Bake at 325 degrees for 35 to 40 minutes.

Make the icing: In a saucepan, cream the sugar and half-and-half. Place over medium heat and bring to a rolling boil for 2 to 3 minutes or until a soft ball is formed in a glass of cool water.

Remove from the heat, add the butter and chill rapidly in a pan filled with ice cubes. Beat thoroughly until the icing reaches spreading consistency.

Per Serving (excluding unknown items): 6082 Calories; 252g Fat (36.4% calories from fat); 36g Protein; 956g Carbohydrate; 0g Dietary Fiber; 1477mg Cholesterol; 3690mg Sodium. Exchanges: 3 Lean Meat; 1 Non-Fat Milk; 48 Fat; 62 1/2 Other Carbohydrates.