

# Caramel Cake



Real Deal caramel Cake

Ingredients

For the Cake:

1cup unsalted butter, room temperature

1/3 cup vegetable oil

2 1/2 cups granulated sugar

3 cups sifted cake flour

6 large eggs

2 egg yolks

1 teaspoon baking powder

1/2 teaspoon salt

1 cup sour cream

2 teaspoons vanilla extract

For Aunt Bev's Caramel Icing:

200ml butter

2 x 360ml cans evaporated milk

2 cup granulated sugar

2 teaspoons vanilla extract

Instructions

For the Cake:

1.Preheat oven to 180 degreesC.

2.Sift cake flour, baking powder and salt into a medium sized bowl.

3. In a large mixing bowl, cream butter, oil and sugar on high until fully incorporated and light and fluffy, about 5-6 minutes.

4. Turn mixer to medium speed and mix in eggs and egg yolks one at a time until well incorporated.

5. Add in vanilla extract and mix.

6. With mixer on slow speed, alternate adding in flour mixture and sour cream ending with flour mixture until mixed through.

7. Do not over mix.

8. Spray three 22cm round cake pans with baking spray or grease and flour them.

9. Pour batter into individual cake pans evenly.

10. Bake in preheated oven for 23-30 minutes or until fully baked.

11. Remove cake pans from oven and cool on cooling racks for 10 minutes.

12. Remove cakes from pans and wait until completely cooled to ice.

For the Caramel Icing:

13. Add butter, evaporated milk, and sugar to saucepan over medium heat until everything has melted together.

14. Leave over medium to low heat stirring periodically for about 2 hours (could be a little longer) until thickened and caramel has darkened to a beautiful golden brown.

15. Make sure that the caramel turns the colour of the photo below before stopping the heat.

16. It should also coat the back of a spoon to ensure thickness.

17. Be careful to watch, adjusting heat temperature to not let it burn.

18. Remove from heat and add in vanilla extract.

19. Cool for about 15-20 minutes before icing the cake