

# Classic Southern Caramel Cake

Yield: 14 min  
Total Time: 240 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-caramel-cake-recipe-the-help>

## Ingredients:

- 2 cups all purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 4 large eggs at room temperature
- 2 cups sugar
- 1 cup milk
- 1/2 cup unsalted butter
- 1 teaspoon vanilla
- 3 1/2 cups sugar
- 1 1/4 cups milk
- 1/2 cup unsalted butter cubed
- 1 teaspoon vanilla
- 3/4 teaspoon salt

## Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 95 grams
3. Cholesterol: 100 milligrams
4. Fat: 16 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 9 grams
8. Sodium: 380 milligrams
9. Sugar: 81 grams

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