

Caramel Cake (Gourmet, January 2008)

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-cake-recipe-january-2016>

Ingredients:

- 2 cups cake flour sifted, not self-rising; sift before measuring
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 4 ounces unsalted butter softened
- 1 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 2 large eggs at room temperature 30 minutes
- 1 cup buttermilk well-shaken
- 1 cup heavy cream
- 1/2 cup light brown sugar packed
- 1 tablespoon light corn syrup
- 1 teaspoon pure vanilla extract

Nutrition:

1. Calories: 1090 calories
2. Carbohydrate: 141 grams
3. Cholesterol: 270 milligrams
4. Fat: 54 grams
5. Fiber: 1 grams
6. Protein: 13 grams
7. SaturatedFat: 32 grams
8. Sodium: 790 milligrams
9. Sugar: 82 grams

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