

# Southern Caramel Cake

Yield: 11 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-caramel-cake-recipe-with-sour-cream>

## Ingredients:

- 3 cups cake flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup unsalted butter softened at room temperature
- 2 cups granulated sugar
- 4 large eggs
- 1 cup milk
- 1 teaspoon pure vanilla extract
- icing Caramel, recipes below
- 3/4 cup toasted pecans finely chopped, or whole pecan halves, optional
- 2 cups granulated sugar
- 1 1/2 teaspoons baking soda
- 2 tablespoons white corn syrup
- 1/2 cup buttermilk
- 1/2 cup vegetable shortening
- 1/2 cup unsalted butter
- 1 teaspoon pure vanilla extract

## Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 109 grams
3. Cholesterol: 145 milligrams
4. Fat: 42 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 19 grams
8. Sodium: 480 milligrams
9. Sugar: 77 grams
10. TransFat: 1 grams

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