

From the Kitchen at Stonewall Resort

BUTTERMILK CAKE WITH CARAMEL ICING

Ingredients:

1 cup butter, softened
2 1/3 cups sugar
3 eggs
1 1/2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk

Icing Ingredients:

1/4 cup butter, cubed
1/2 cup packed brown sugar
1/3 cup heavy whipping cream
1 cup confectioner's sugar

Directions

- In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; add to creamed mixture alternately with buttermilk, beating well after each addition (batter will be thick).
- Pour into a greased and floured 10-inch fluted tube pan. Bake at 350 degrees for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack to cool completely.
- For icing – In a small saucepan, combine the butter, brown sugar and cream. Bring to a boil over medium heat, stirring constantly. Remove from the heat; cool for 5-10 minutes. Whisk in confectioner's sugar. Drizzle over cake.

Yield: 12-16 servings.

