

CARAMEL ICING CAKE RECIPE

OLDFASHIONED METHOD



BY: SHARON YARBROUGH

FOUR LAYER CAKE

3 CUPS SUGAR

½ CUP MARGARINE

1 CUP VEGETABLE
SHORTENING

(I USE 1 ½ CUP BUTTER)

5 EGGS (I USE BROWN FRESH EGGS)

1 tsp. VANILLA (PURE)

3 CUPS ALL-PURPOSE
FLOUR

1 CUP MILK

- PREPARE CAKE BY CREAMING SUGAR, MARGARINE, AND SHORTENING TOGETHER UNTIL SMOOTH.
- ADD EGGS, 1 AT A TIME, BEATING WELL AFTER EACH ADDITION.



- STIR IN VANILLA



CARAMEL CAKE CONT.

- Alternately add flour and milk to creamed mixture. Begin with flour and end with flour!



CARAMEL CAKE CONT.

- POUR BATTER INTO 4 GREASED 9-INCH ROUND BAKING PANS.
- BAKE AT 350* FOR 25 TO 30 MINUTES. COOL IN PANS FOR 10 MIN, THEN INVERT ON WIRE RACKS TO COOL.
- PREPARE FROSTING



CARAMEL ICING

2 STICKS MARGERINE

(I USE BUTTER)

$\frac{3}{4}$ CUP MILK

1 BOX LIGHT BROWN
SUGAR

1 tsp VANILLA

(AND AFTER BOILING IS FINISHED
ADD THE FOLLOWING)

1 BOX POWDERED
SUGAR (CONFECTIONERS FOR
ADDING AFTER TAKING OTHER
INGREDIENTS OFF STOVE)

- COMBINE ALL OF FIRST
INGREDIENTS AND BRING
TO A BOIL (stirring continuously) FOR
ABOUT 4 MINUTES OR
UNTIL MIXTURE REACHES A
TEMP. OF 232* (use a candy
thermometer)



CARAMEL ICING CONT.

- TURN OFF HEAT AND ADD THE CONFECTIONERS SUGAR AND BEAT WITH A MIXER UNTIL WELL MIXED AND CREAMY.
- BEGIN TO FROST THE CAKE ASAP OR THE ICING WILL GET TO COOL TO SPREAD.
- PLACE EACH LAYER ON THE PLATE, SPREADING A LAYER OF ICING BETWEEN EACH LAYER.



CARAMEL ICING CONT.

- SPREAD THE TOP OF THE CAKE AND THEN THE SIDES, QUICKLY.
(YOU MAY HAVE TO ADD A DROP OR TWO OF MILK AND HEAT THE MIXTURE ON VERY LOW TEMP TO FINISH THE CAKE)
- **CAUTION: DO NOT TOUCH THE ICING WITH YOUR FINGERS THIS WILL RESULT IN A SERIOUS BURN!**



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