Caramel Cake

* 16 Tablespoons butter, softened
* 3¼ cups cake flour
* 1 tablespoon baking powder
* ½ teaspoon salt
* 2½ cups sugar
* 2 teaspoons vanilla extract
* 4 eggs
* 1¼ cups milk
* Sift flour, baking powder, and salt together; set aside.
* Beat butter and sugar in the bowl of an electric mixer until light and fluffy.

Add vanilla and then eggs one at a time, beating after each addition.

Add flour mixture and milk alternately in 3 batches, beating until smooth after each addition.

Divide batter between prepared pans.

Bake until golden, 25-30 minutes for 8-inch pans, 30–35 minutes for 9-inch pans.

Let cool on a rack for 10 minutes; invert cakes onto a cooling rack; let cool completely. Slice domed tops off cakes to level them, if needed.

Caramel Icing

8 Tablespoons butter, melted

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2 cups dark brown sugar

½-¾ cups evaporated milk

2 teaspoons vanilla

5-6 cups powdered sugar

Combine 4 ounces of butter, brown sugar and ½ cup evaporated milk in a large microwave-safe bowl. Cook on high for 1 minute. Remove from microwave and stir to combine. Return to microwave and cook on high for another 2-3 minutes or until mixture is no longer gritty (take a taste!).

Allow mixture to cool for 15 minutes, then transfer to the bowl of an electric mixer. Add 5 cups of powdered sugar and mix on low speed until incorporated. Increase speed to medium-high and mix for 1 more minute.

Add  the 4 ounces of softened butter and mix on medium-high for 3-4 minutes or until light and very fluffy. Icing should be a nice spreadable consistency. If it’s too thin, add a bit more powdered sugar, if too thick, add more evaporated milk – just a little at a time to thin.

Place one cake layer on a plate or cake stand.  Add ½ cup icing and spread to cover.

Add another layer and spread with another ½ cup icing.
Add third layer and repeat with ½ cup icing.Top with final cake layer.

Frost entire cake with a very thin layer of icing. This is the crumb coat. The crumbs will be trapped and will keep your final icing layer crumb free. Let cake sit until crumb coat is dry.