

Old-Fashioned Caramel Cake: My Favorite Southern Classic

1/2 cup unsalted butter, softened



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup buttermilk
- 2 large eggs
- 1 teaspoon vanilla extract

For the Caramel Frosting:

- 2 cups granulated sugar
- 1/2 cup unsalted butter, cubed
- 1 cup heavy cream
- Pinch of salt

Swaps and Notes:

Buttermilk: Buttermilk is a must for the cake! It reacts with the baking soda to create a light, tender crumb. If you don't have it, you can make a simple substitute by adding a tablespoon of white vinegar or lemon juice to a cup of milk and letting it sit for 5 minutes.

Frosting: The caramel frosting is the heart of this cake. Don't rush it! The process of cooking the sugar is key to that deep, rich flavor.

Sugar: For the frosting, granulated sugar is the best choice for a smooth, classic caramel.

Butter: Use unsalted butter for both the cake and the frosting.

Step-by-Step Instructions:

Prep the Cake: Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.

Make the Cake Batter: In a large bowl, whisk together the all-purpose flour, granulated sugar, baking soda, and salt. In a separate medium bowl, whisk together the softened butter, buttermilk, eggs, and vanilla extract. Pour the wet ingredients into the dry ingredients and mix until just combined. Do not overmix!

Bake the Cakes: Pour the batter evenly into the prepared cake pans. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.

Make the Caramel Frosting: In a heavy-bottomed saucepan, melt the 2 cups of granulated sugar over medium-low heat. Stir occasionally until the sugar has completely dissolved and turned a beautiful amber color. This is caramel! Be careful not to burn it.

Add the Butter and Cream: Remove the pan from the heat. Carefully whisk in the cubed butter until it is melted. The mixture will bubble and steam, so be careful! Gradually whisk in the heavy cream and a pinch of salt. The mixture will seize up and harden, but don't worry.

Melt the Caramel: Return the pan to low heat and stir constantly until the hardened caramel has melted and you have a smooth, creamy frosting. This will take about 5-7 minutes. Remove from the heat and stir in the vanilla extract. Let the frosting cool for about 20-30 minutes, or until it has thickened to a spreadable consistency.

Assemble the Cake: Place one cake layer on a serving platter. Spread a generous amount of the cooled caramel frosting over the top. Place the second cake layer on top and frost the top and sides of the cake.

Serve: Let the cake sit at room temperature for at least 30 minutes before slicing and serving.

Tips for Success:

Don't Rush the Caramel: The caramel frosting is the most important part. Low and slow heat is key to preventing it from burning.

Whisk Carefully: When adding the butter and cream to the hot caramel, do it slowly and carefully, as the mixture will bubble up.

Don't Overmix the Cake Batter: Overmixing will develop the gluten and result in a tough, dense cake.

Cool the Cake Completely: Make sure your cake layers are completely cooled before frosting them, or the frosting will melt and slide off.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

DIRECTIONS

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12. Cool the : Cake Completely: Make sure your cake layers are completely cooled before frosting them, or the frosting will melt and slide off.
13. Serving Suggestions and Pairings: This Old-Fashioned Caramel Cake is a perfect dessert on its own. It's so rich and decadent that you don't need much else. You could serve it with a simple cup of coffee or a glass of milk. For a dessert spread, it would go perfectly with other classic treats like a big family banana pudding or some pecan pie bars.
14. Nutritional Information (per serving, approximate):
Calories: 600 kcal
15. Carbohydrates: 80g
16. Protein: 8g
17. Fat: 30g
18. Saturated : Fat: 18g
19. Cholesterol: 100mg
20. Sodium: 300mg
21. Fiber: 1g
22. Sugar: 60g
23. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. Storage and Leftover Tips: This cake can be stored in an airtight container at room temperature for up to 3 days. It does not freeze well due to the creamy frosting.
25. More Recipes You'll Love: If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-caramel-cake-my-favorite-southern-classic/>