

## Salted Caramel Kentucky Butter Cake Recipe: Rich, Moist, and Irresistible

Salted Caramel Kentucky Butter Cake ?



**OVEN**  
**325°F**

**TIME**  
**3 min**

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### INGREDIENTS

For the Cake:

- 3 cups all-purpose flour
- 2 cups granulated sugar
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 cup (2 sticks) unsalted butter, softened
- 4 large eggs
- 1 cup buttermilk
- 1 tablespoon vanilla extract

Butter Glaze:

- 3/4 cup granulated sugar
- 1/3 cup butter
- 3 tablespoons water
- 2 teaspoons vanilla extract
- Pinch of sea salt

Salted Caramel Topping:

- 1 cup granulated sugar
- 6 tablespoons unsalted butter
- 1/2 cup heavy cream
- 1/2 to 1 teaspoon flaky sea salt

### DIRECTIONS

1. Preheat and prep: Preheat oven to 325°F and grease and flour a 10-inch Bundt pan.
2. Mix dry ingredients: In a large bowl, whisk together flour, sugar, salt, baking powder, and baking soda.
3. Add wet ingredients: Add butter, eggs, buttermilk, and vanilla. Beat on low for 30 seconds, then medium speed for 2-3 minutes until fluffy.
4. Bake: Pour batter into pan and bake for 65-75 minutes until a toothpick comes out clean.
5. Prepare for glaze: Let cake cool for 5-10 minutes, then poke holes all over while still warm.
6. Make butter glaze: Heat sugar, butter, and water until melted (do not boil). Remove from heat and stir in vanilla and salt.
7. Soak the cake: Pour glaze slowly over the cake while still in the pan. Let it absorb for 15 minutes, then invert onto a plate.
8. Make caramel: Melt sugar in a saucepan until golden, then add butter and cream carefully. Stir until smooth and add sea salt.
9. Finish: Let caramel cool slightly, then drizzle over the cooled cake.

### SWAPS & NOTES

Buttermilk: Essential for a tender crumb; you can substitute

with milk + a splash of vinegar if needed.

Unsalted butter: Allows better control over salt levels.

Sea salt: Enhances the caramel flavor and balances sweetness.

Caramel: Homemade gives the best flavor, but store-bought works in a pinch.

### TIPS FOR SUCCESS

One of the most important steps is pouring the glaze over the cake while it is still warm.

This allows it to soak in properly, creating that signature moist texture.

When making caramel, keep the heat moderate and stir constantly to prevent burning.

The sugar will go from melted to golden quickly, so watch it closely.

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

Original recipe: <https://chefmaniac.com/salted-caramel-kentucky-butter-cake-recipe-rich-moist-and-irresistible/>