

Caramel Cake

adapted from [Hallelujah by Maya Angelou via Martha Stewart](#)

makes 1 8-inch cake

1/2 cup (1 stick) unsalted butter, room temperature
1 cup sugar
1/4 cup [Caramel Sauce](#), plus more for serving
2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
2 large eggs

Preheat the oven to 350 degrees. Butter and flour 2 8-inch cake pans. Line the bottoms with parchment.

Beat butter. Gradually add 3/4 cup of the sugar. Continue beating until the mixture is light and fluffy. Beat in the caramel sauce.

In a separate bowl, whisk together the flour, baking powder, and salt. Gently mix the flour mixture into the butter mixture, alternating with the milk. Begin and end with the flour mixture.

In a separate bowl, beat eggs until foamy, then add the remaining 1/4 cup of sugar and continue beating until thickened, about 5 minutes. Stir egg mixture into the rest of the batter.

Divide batter evenly between the two pans. Bake for 25 minutes or until the top is just beginning to brown and the cake bounces back when you gently press your fingertip into it. Remove from oven and let cool for 10 minutes in the pan. Invert, peel off the parchment, and place on a cooling rack. When cake is completely cool, either frost or wrap tightly in plastic wrap and freeze until you are ready to use the cake.

Brown Butter Frosting

3 cups unsalted butter

2 cups powdered sugar

1 pinch salt

1 cup heavy cream

1 tablespoon vanilla

Melt butter in a small saucepan until nut-brown in color. Do not burn. Pour butter into a bowl and let cool until solid, but not firm. The browned solids will sink to the bottom of the bowl. Scoop browned butter into a mixing bowl. Take care not to scoop up the little burnt bits. Discard those- they will make your frosting look speckled and give it a rough texture. Whip the butter with the powdered sugar, salt, whipped cream, and vanilla. If the frosting seems too wet, add more sugar. If it seems too dry, add more cream. Frost cake.