

Caramel Pound Cake

- ❖ 1 cup firmly packed dark brown sugar
- ❖ 1 cup firmly packed light brown sugar
- ❖ 1 cup sugar
- ❖ 1 cup butter or margarine, softened
- ❖ ½ cup vegetable oil
- ❖ 5 large eggs
- ❖ 3 cups all-purpose flour
- ❖ ½ teaspoon baking powder
- ❖ ½ teaspoon salt
- ❖ 1 cup milk
- ❖ ½ teaspoon vanilla extract
- ❖ Caramel Soak
- ❖ Caramel Sauce



1. Preheat oven to 325° with rack in the middle.
2. Beat sugars and butter at medium speed until well blended. Add oil, and beat until blended. Add eggs, one at a time, beating just until yellow disappears.
3. Combine flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla extract. Pour batter into a greased and floured Bundt pan.
4. Bake for 1 hour and 20 minutes or until a wooden pick inserted in center comes out clean.
5. Keep cake in pan and poke it liberally with a straw.
6. Pour ½ of Caramel Soak over it and let cool in pan on wire rack 10 minutes.
7. Remove from pan to a plate, pour other half of Caramel Soak over it, and let cool.
8. Drizzle with Caramel Sauce.

Caramel Soak

- ❖ 1 cup butter
- ❖ 2 cups light brown sugar
- ❖ ¼ cup milk
- ❖ 1 teaspoon vanilla extract

1. In a small saucepan cook and stir butter, brown sugar, and milk over medium heat for 5-7 minutes.
2. Remove from heat and stir in vanilla.

Caramel Sauce

- ❖ 1 (14 oz.) can sweetened condensed milk
- ❖ 1 cup brown sugar, packed
- ❖ 2 tablespoons butter
- ❖ ½ teaspoon vanilla extract

1. Bring condensed milk and brown sugar to a boil over medium-high heat, whisking frequently.
2. Reduce heat, and let simmer for 8 minutes, whisking often. Try to keep it from sticking and creating burnt flecks.
3. Remove from heat; whisk in butter and vanilla.
4. Let cool for 5 minutes before using.