

Old Fashioned Caramel

1 STICK SALTED BUTTER
3 CUPS BROWN SUGAR
3/4 CUP EVAPORATED MILK
1 EGG WHITE
1 TSP. VANILLA
DASH OF SALT
OPTION: USE DARK BROWN SUGAR FOR RICHER ICING

In a medium saucepan, melt butter on medium heat. Add sugar and milk stir well. Bring to a slow heat using a (medium/low) setting. Once mixture starts to bubble a little, turn heat up to medium/high and cover with a lid. Once covered turn on high setting (electric stove top should use med/high) and boil rapidly for 3 minutes using a timer.

Important Tips:

Pour caramel out of saucepan without scraping. Use clean utensils without sugar granules every time you stir.

Turn off caramel and immediately pour into a stand mixer's mixing bowl. Turn mixer on high, add 1 Tbsp. of cream and egg white, vanilla & salt. The heat of caramel cooks the egg white. Ice cake immediately.

NOTE: If it hardens, use a stainless-steel spoon and scrape from sides of bowl and then add a drop of cream.

"You must be a great cook to be successful at making this old-fashioned icing. With lots of practice, you can master it and my mama's stovetop fudge! If the icing forms sugar crystals, it is a flop. It is best to make this in beautiful dry weather." -Tammy

Spice Cake Layers

1 1/2 STICKS SALTED BUTTER
 1 3/4 CUP GRANULATED SUGAR
 3 EGGS ROOM TEMPERATURE
 2 TSP. BAKING POWDER
 1/4 TSP. SALT
 1/2 TSP. GROUND GINGER
 1 TSP. GROUND CINNAMON
 1/2 TSP. GROUND NUTMEG.
 1 1/2 CUPS MILK
 2 TSP VANILLA
 2 1/2 CUPS ALL-PURPOSE FLOUR (WHITE-LILY)

Preheat the oven to 350 degrees. Using an electric mixer and mixing bowl, mix butter and sugar until fluffy, about 2 minutes. Add eggs one at a time. Add baking powder, salt, ginger, cinnamon, and nutmeg. Add milk and vanilla. Start adding flour 1/2 cup at a time. Finish adding flour and mix for 2 minutes on a medium speed. Pour into 3 well-greased and floured round cake pans or a 13"x9"x2" sheet cake pans. Recipe makes too much batter for 2 round cake layers. If using round cake pans, do not fill over 3/4 full of batter. Bake until middle rises and cake begins to pull away from edge of pan. Do not check until 25 minutes has passed for round layers and 30 minutes has passed for sheet cakes. Watch close at end and take out when toothpick comes out clean.

"Very mild spice flavor and is good iced with caramel or cream cheese icing. If icing with cream cheese or buttercream icing add 1 tsp. of cinnamon to icing."

-Tammy