

SOUTHERN PRALINE CAKE

1 CUP SALTED BUTTER (ROOM TEMP.)

2 CUPS GRANULATED SUGAR

4 EGGS

2 TSP. VANILLA EXTRACT & 1 TSP. BUTTER EXTRACT

3 TSP. BAKING POWDER

1 TSP. SALT

1 ¼ CUP MILK

3 CUPS ALL-PURPOSE FLOUR, (WHITE LILY)

Preheat oven to 350 degrees. Add butter to a stand mixer and mix on medium speed for 2 minutes. Add sugar and mix until fluffy. Add eggs one at a time while mixing. Add baking powder and salt. Add flour and milk alternately. Mix on medium speed for 2 minutes. Divide out into 3 round cake pans that have been greased and floured. Bake at 350 degrees until a toothpick comes out clean.

ICING:

5 C. CONFECTIONERS' SUGAR (SIFT IF LUMPY)

1 CUP BROWNE SALTERED BUTTER

½ CUP HALF AND HALF (HALF MILK, HALF CREAM)

10 OZ. CARAMEL TOPPING (I USED SANDERS)

1 ½ CUPS CHOPPED PECANS (TOASTING OPTIONAL)

Add butter to a saucepan or skillet and cook on medium heat until brown. Take off heat, cool 20 minutes. Add butter to a stand mixer with powdered sugar and milk and beat until creamy. Add more milk to make it more spreadable if desired. Ice all three layers with this icing. Quickly put pecans around bottom of cake. Heat caramel 10 seconds in microwave and spread on top of cake. Enjoy!