

Pound Cake with Caramel Icing

RECIPE BY MARTHA MALLORY

Martha is happy to share her Caramel Cake recipe, and has included helpful hints to ensure its success. Research shows that no fewer than 20 of our current or former pastors have enjoyed this cake – one even mentioning it from the pulpit!

CAKE INGREDIENTS

2 sticks softened butter	1 box light brown sugar
½ cup Crisco	½ cup butter
3 cups sugar	5 oz. evaporated milk
5 eggs	1 tsp. baking powder
3 cups flour, sifted	
½ tsp. salt	
½ tsp. baking powder	
1 cup milk	
1 tbs. vanilla	
Icing Ingredients	



FOR THE CAKE

Grease and flour a tube pan. Beat butter, shortening and sugar until very well mixed. Add eggs, one at a time. Add dry ingredients, alternating with the milk. Add vanilla. Do not over-beat. Bake in preheated oven at 325° for 65-70 minutes.

FOR THE ICING

Place milk and brown sugar in heavy pan over medium heat. Stir until mixed. Add butter. Keep stirring. After it comes to a FULL boil, cook 3 min. longer. Continue to stir. Remove from heat. Add baking powder. Transfer icing to Pyrex bowl. Continue stirring by hand until icing is spreading consistency.

TIPS:

- Sift flour THEN measure 3 cups; spoon lightly into measuring cup and level with knife
- Set milk and eggs out ahead to let them come to room temperature

O taste and see that the Lord is good. Psalm 34:8