

Caramel Bundt Cake

Serves 12

INGREDIENTS

Cake:

- 1 1/2 cups (3 sticks) unsalted butter, softened, plus more for the pan
- 3 cups cake flour, plus more for the pan
- 1 tsp. baking powder
- 1 tsp. kosher salt
- 2 cups granulated sugar
- 1/2 cup light brown sugar
- 5 large eggs, room temperature
- 2 tsp. vanilla extract
- 1 cup whole milk

Caramel Glaze:

- 1/2 cup (1 stick) unsalted butter
- 1 cup dark brown sugar
- 1/4 cup evaporated milk
- 1 tsp. vanilla extract
- 1 tsp. kosher salt
- 1 1/2 cups confectioners' sugar
- 2 to 4 Tbsp. heavy cream

DIRECTIONS

Active time: 30 minutes

Total time: 2 hours 15 minutes

To make cake: Preheat oven to 350°. Grease and flour a Bundt pan. In a large bowl, sift together flour, baking powder, and salt and set aside.

In the bowl of a standing mixer, cream butter and sugars on medium speed until light and fluffy, about 4 minutes. Add eggs, 1 at a time, and mix until fully incorporated. Add vanilla and continue mixing. With the mixer on slow speed, add flour mixture a bit at a time to egg mixture, alternating with milk, beginning and ending with dry ingredients.

Spoon batter into prepared pan and bake for 55 minutes, or until a toothpick inserted into the cake comes out clean. Let cool for 5 to 10 minutes, then invert pan and gently ease cake onto a serving plate, then let it cool completely.

To make caramel glaze: In a saucepan, melt butter over medium heat, then mix in brown sugar, evaporated milk, vanilla, and salt. Bring to a boil and stir, simmering, for 1 to 2 minutes. Let cool.

In a medium bowl, beat confectioners' sugar into glaze on low speed until smooth. Add cream 1 Tbsp. at a time until you reach desired consistency. Spoon over cooled cake and serve.

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