

Recipe for BURNT SUGAR CAKE

- $\frac{1}{2}$ cup butter or shortening
- 1 cup sugar, less 1 Tbsp.
- 2 eggs, well beaten
- $\frac{1}{2}$ cup burnt sugar
- 1 tsp. vanilla
- 2 cups sifted cake flour
- 3 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{2}{3}$ cup milk



1. Cream shortening, then cream in sugar gradually. 2. Add well beaten eggs, burnt sugar and vanilla. 3. Sift flour, bk. powder, and salt, add alternately with milk to egg mixture. 4.

Pour into 2 greased 8-inch layer pans. over
Gourmet Favorite of 375 F. 25-30 min.

This is the method for making the burnt sugar:

Place 1 cup sugar in a saucepan & put over medium heat. Stir until it comes to burning point or until it foams up dark orange in color. Remove from heat. Slowly add 1 cup hot water. Return to flame and boil until sugar is dissolved. Use as needed.
(Use to flavor icings and whipped Cream, too.)