

Burnt Sugar Cake

Baking Time: 25-30 min

Temp: 375° F

1/2 cup butter or shortening

1 cup sugar, less 1 tablespoon

2 eggs, well beaten

1/3 cup burnt sugar

1 teaspoon vanilla

2 cups sifted cake flour

3 teaspoons baking powder

1/2 teaspoon salt

1/3 cup milk

1. Cream shortening, then cream in sugar gradually. 2. Add well beaten eggs, burnt sugar and vanilla. 3. Sift flour, bk. powder, & salt, add alternately with milk to egg mixture. 4. Pour into 2 greased 8-inch layer pans. (over)

~~This~~ 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 & boil until sugar is dissolved. Use as needed.
(Use to flavor icings & whipped cream, too.)