

Burnt Sugar Cake

Burnt Sugar Syrup:

1/2 cup sugar

1/3 cup boiling water

Heat sugar in small skillet, stirring as it melts. When dark-colored & smooth, slowly add boiling water & stir until dissolved. Cool.

Cake:

3 cups sifted cake flour

1 cup sugar

3 teaspoons baking powder

3 eggs, separated

3/4 teaspoons salt

1 cup milk

3/4 cup butter

1 teaspoon vanilla

Sift flour, baking powder & salt twice. Cream butter: add sugar gradually & beat until light & fluffy. Add egg yolks, one at a time, beating after each addition. Add 3+ tablespoons of burnt sugar syrup & blend. Add flour mixture alternately with milk, starting & ending with flour. Beat until smooth after each addition. Add vanilla. Beat egg whites until stiff, but not dry, & stir quickly & thoroughly into batter. Turn into 2 waxed paper lined 9" pans & bake at 375° for 25-30 minutes. Cool 5 minutes & then remove to rack. Cool.

Burnt Sugar Cream Frosting:

1/2 cup butter

remaining burnt sugar syrup

1 egg yolk

2 tablespoons light cream.

1 pound powdered sugar

Cream butter; beat in egg yolk. Add sugar & syrup & beat well. Add cream & beat until smooth & light & it will hold shape.

Glaze:

Melt more sugar. Cook down until syrup will spin a thread. Cool to almost room temperature. Spoon the glaze over top of frosted cake.

Serve same day – needs to be fresh.