



Brown Sugar Caramel Pound Cake



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Introduction

Brown Sugar Caramel Pound Cake is a decadent dessert that promises to satisfy your sweet tooth. This rich and moist cake is infused with the deep flavor of brown sugar and complemented by a luscious caramel sauce. Perfect for special occasions or an everyday treat, this pound cake is sure to impress friends and family alike.

Detailed Ingredients with measures

- Unsalted butter - 1 cup (softened)
- Brown sugar - 1 $\frac{3}{4}$ cups (packed)
- Granulated sugar - $\frac{1}{4}$ cup
- Eggs - 4 large
- All-purpose flour - 2 cups
- Baking powder - 1 teaspoon
- Salt - $\frac{1}{2}$ teaspoon
- Milk - 1 cup
- Vanilla extract - 1 teaspoon
- Caramel sauce - for drizzling (store-bought or homemade)

Prep Time

The prep time for the Brown Sugar Caramel Pound Cake is approximately 20 minutes. This includes gathering and measuring the ingredients, as well as preparing the batter for baking.

Cook Time, Total Time, Yield

- Cook time: 60-70 minutes
- Total time: 1 hour 20 minutes to 1 hour 30 minutes
- Yield: This recipe serves around 10 slices, making it perfect for sharing at gatherings or enjoying throughout the week.



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 325°F (165°C) and grease a bundt pan thoroughly.

Cream the Butter and Sugar

In a large mixing bowl, cream together the softened butter and brown sugar until the mixture is light and fluffy.

Add the Eggs

Crack the eggs one at a time into the mixture, beating well after each addition to incorporate fully.

Combine Dry Ingredients

In a separate bowl, whisk together the flour, baking powder, and salt until evenly combined.

See also [Chocolate Chip Cookie Dough Ice Cream Cake](#)

Blend the Mixtures

Gradually add the dry ingredients to the creamed mixture, alternating with the sour cream. Begin and end with the flour mixture, mixing until just combined.

Add the Vanilla

Stir in the vanilla extract until evenly distributed throughout the batter.

Transfer to Bundt Pan

Pour the batter into the prepared bundt pan, smoothing the top with a spatula.

Bake the Cake

Place the bundt pan in the preheated oven and bake for approximately 60-70 minutes, or until a toothpick inserted in the center comes out clean.

Cool the Cake

Once baked, remove the cake from the oven and allow it to cool in the pan for about 15-20 minutes before transferring it to a wire rack to cool completely.

Prepare the Caramel Sauce

While the cake cools, prepare the caramel sauce by melting butter in a saucepan over medium heat. Stir in brown sugar and cream, cooking until the mixture comes to a boil.

Drizzle the Caramel

Once the cake is completely cool, drizzle the caramel sauce over the top, allowing it to cascade down the sides.

Notes**Storage Suggestions**

Store any leftover cake in an airtight container at room temperature for up to 3 days, or in the refrigerator for a week.

Freezing Instructions

This cake can be frozen for up to 2 months. Wrap it tightly in plastic wrap and aluminum foil before placing it in the freezer.

Variations

For an extra touch, consider adding chopped nuts or chocolate chips to the batter for added texture and flavor.



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Cook techniques

Creasing the Butter and Sugar

Properly creaming the butter and sugar helps to incorporate air, which results in a lighter texture for the cake.

See also Cinnamon Rolls from Scratch

Adding Eggs Gradually

Adding eggs one at a time ensures they are fully incorporated into the batter, leading to a more stable structure in the cake.

Incorporating Dry Ingredients

Sifting the dry ingredients before adding them to the wet mixture helps to combine them evenly and promotes a smooth batter.

Using Room Temperature Ingredients

Ensuring all ingredients, especially butter and eggs, are at room temperature allows for better emulsification and a more uniform batter.

Baking at the Right Temperature

Baking at the correct temperature is crucial for even cooking and achieving a properly risen cake.

FAQ

Can I substitute brown sugar with white sugar?

Yes, but the flavor and moisture content of the cake may change since

brown sugar adds a distinct richness.

How do I know when the cake is done?

The cake is done when a toothpick inserted into the center comes out clean or with a few moist crumbs.

Can I use a different type of pan?

Yes, but baking times may vary, so monitor the cake closely.

How should I store the leftover cake?

The leftover cake should be stored in an airtight container at room temperature for up to 3 days or in the refrigerator for longer freshness.

Can I freeze this cake?

Yes, this cake can be frozen. It is best to wrap it tightly in plastic wrap and foil before placing it in an airtight container.



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Conclusion

The Brown Sugar Caramel Pound Cake is a delightful dessert that combines the rich flavors of caramel and brown sugar, creating a moist and buttery cake that is perfect for any occasion. Its unique taste and texture make it a standout choice for gatherings or a comforting treat at home. Enjoy each slice with a warm cup of tea or coffee for an unforgettable experience.

See also Tiramisu

More recipes suggestions and combination

Chocolate Chip Pound Cake

Swap out the caramel for chocolate chips to add a delightful twist to your pound cake, providing a rich chocolate flavor that pairs beautifully with the traditional buttery texture.

Maple Pecan Pound Cake

Incorporate maple syrup and pecans for a nutty flavor and crunchy texture that complements the softness of the pound cake, making it perfect for autumn gatherings.

Coconut Cream Pound Cake

Add shredded coconut and coconut milk to create a tropical-inspired version that is moist and flavorful, ideal for summer celebrations.

Lemon Glaze Pound Cake

Top your pound cake with a zesty lemon glaze for a refreshing contrast

to the sweetness of the cake, making it a light dessert option.

Spiced Apple Pound Cake

Mix in diced apples and warm spices like cinnamon and nutmeg for a comforting dessert that evokes the flavors of fall and the holidays.



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