

BURNT SUGAR CAKE

$\frac{1}{2}$ cup sugar

Place in saucepan and stir over moderate heat until it throws off intense smoke. Remove from heat and throw in $\frac{1}{2}$ cup boiling water. Cover quickly and reheat until dissolved.

$\frac{1}{2}$ cup butter
1 $\frac{1}{2}$ cups sugar

Cream thoroughly for five minutes.

2 egg yolks
1 tsp. vanilla
3-4 tbsp. burnt sugar

Add and mix well.

1 cup cold water
2 $\frac{1}{2}$ cups flour
2 tsp. baking powder
dash of salt (opt.)

Alternately add flour mixture and water, beginning and ending with flour.

2 egg whites, well beaten

Fold in gently

Bake in two greased and floured pans. (8" 35-40 minutes. 9" - 30-35 minutes.) 350°F

Frosting for Burnt Sugar Cake

3 cups brown sugar

$\frac{3}{4}$ cup butter

7 $\frac{1}{2}$ tbsp. evaporated milk (or use soymilk or cream)

Mix in saucepan; bring slowly to boil and continue to boil gently two minutes.

$\frac{3}{4}$ tsp. vanilla

$\frac{3}{4}$ tsp. baking powder

Remove from heat and add.

Beat with electric mixer or by hand until smooth and of spreading consistency. (Place saucepan in bowl of ice water to cool and thicken faster.)
