

## Easy Caramel Cake

### Ingredients:

1/2 c butter, room temp  
1 cup light brown sugar  
3 eggs  
1 Tbsp Vanilla  
2 tsp baking powder  
1 tsp kosher salt  
2 cups flour  
3/4 c milk  
2 cups Sweet & Saucy Caramel sauce, divided (I used Salted)

### Frosting:

8 oz cream cheese, room temp  
1/2 c butter, room temp  
1 1/2 tsp vanilla  
4 cups powdered sugar

Preheat oven to 350. Spray a 9 x 13 and set aside.

In your mixing bowl, mix the butter, brown sugar for 2 minutes.

Add eggs one at a time.

Add Vanilla, baking powder and salt and combine.

Turn mixer to low add flour and milk.

Mix until smooth, scrape, mix.

Spread the batter into the pan and bake 20-25 minutes.

Immediately poke holes into the top of the warm cake  
(wooden spoon worked perfectly)

Warm 1 cup of the caramel sauce and pour it over the cake.

Let cool completely.

Mix all the frosting ingredients and spread over the cooled cake.

Swirl the remaining caramel on top!

Store airtight for up to 3 days.

[Sweetandsaucy.net](http://Sweetandsaucy.net)