



# Southern Caramel Cake

- 1 box white cake mix
- 1 box vanilla pudding
- 1 cup all-purpose flour
- 1 cup sugar
- 1 cup water
- ½ cup milk
- 3 large eggs
- 1 cup sour cream
- 2 teaspoons Cookie Nip

Preheat the oven to 350 degrees. Whisk together dry ingredients. Combine wet ingredients in a bowl and whisk until smooth. Add wet ingredients to dry ingredients and mix with a mixer. Line 8" round pans with parchment. Pour batter into two pans. Bake for 35 minutes or until a toothpick stuck in the middle comes out clean. Cool completely before freezing. Frosting frozen layers is highly recommended.

## **Caramel Frosting**

- 2 cups heavy whipping cream
- 2 ½ cups firmly packed brown sugar
- 2 teaspoons Cookie Nip
- 1 ½ sticks butter
- 3 cups sifted powdered sugar

In a saucepan on medium heat, boil the heavy whipping cream, brown sugar and Cookie Nip for ten minutes. Pour the hot mixture in a mixing bowl with whisk attachment. Add butter and whip until the mixing bowl is only warm instead of hot. Whip mixture for 10-15 minutes. Add sifted powdered sugar and whip until combined. Apply to frozen cake layers. You will need to work quickly while the frosting is warm as the frozen cake layers cool the frosting making it more difficult to spread.

~~~ Cookie Nip is available at [cookienip.com](http://cookienip.com) ~~~