

Baked Caramel Butter Pound Cake



Ingredients:

1. Soft butter	75ml
2. Evaporated milk	75ml
3. Egg	1 pc
4. Self-raising powder	150g
5. Sugar	60g
6. Table salt	a pinch

Ingredients of caramel

1. Sugar	150g
2. Water	160ml

Method

- 1) Add 150g sugar and 50ml of water into the pot. Turn the power of IH Cooker on. Adjust heating level to "6". Heat the sugar until it melts and turns to become dark brown syrup. Then turn off the IH Cooker. Slowly add in water to cool down the caramel a bit. Measure approximately 150ml caramel for later use.
- 2) Add in the caramel and evaporated milk in a big bowl. Stir in the melted butter. Then add egg and stir well for later use.
- 3) Prepare another big bowl. Use a sieve to sift self-raising flour. Then add sugar and table salt. Mix all the ingredients and flour together. Then pour caramel into the flour and stir. Use a plastic bread knife to stir well.
- 4) Spread the interior of the "heat-retaining copper inner pan coated with diamond powder" of Panasonic IH Warm Jar with butter evenly.
- 5) Pour the prepared cake paste into the inner pan. Then put it back to the IH Warm Jar. Close the jar lid. Press "Menu Select", choose "Cake". Adjust the timer to "40 minutes". Then press "Start" to get it done.
- 6) Take out the cake from the inner pan.

