**FARMHOUSE BUTTERMILK CAKE**

**(from King Arthur Flour)**

Cake:

2 sticks (8 tablespoons) unsalted butter, at room temperature

2 cups (15 oz) packed light brown sugar

2 large eggs, at room temperature

2 cups buttermilk, at room temperature

2 teaspoons vanilla

2 teaspoons baking soda

1 teaspoon salt

3 cups (12 3/4 oz) all-purpose flour

Topping:

1 1/2 sticks (6 tablespoons) butter, melted

1 cup (7 1/2 oz) packed light brown sugar

1/4 cup milk

1/8 teaspoon salt

1 cup (4 oz) diced pecans

Instructions:

Preheat the oven to 350 degrees. Lightly grease a 9” x 13” cake pan.

Beat the butter and brown sugar together until smooth. Add the eggs, beating until smooth. Stir in the buttermilk and vanilla. Add the baking soda, salt, and flour to the wet ingredients, beating until thoroughly combined.

Pour batter into the prepared pan. Bake the cake for 35 minutes (or until set). Towards the end of the baking time, prepare the topping.

Stir the butter and the sugar together. Add the milk, pecans, and salt. The glaze will be thick but pourable.

Top the baked cake with the topping, and return to the oven for another 10 minutes. (Make sure the cake has set before pouring topping.)