

INGREDIENTS

1 cup	unsalted butter
2 cups	sugar
4	eggs
3 cups	unbleached flour
3 tsp	baking powder
1 tsp	baking soda
1 cup	milk
1 tsp	almond extract
1 tsp	vanilla extract
1 cup	chopped pecans, toasted



PREPARATION

Mix together butter and sugar. Add extracts, milk and eggs. Whisk dry ingredients in another bowl and add to the wet mixture in two additions. Pour batter into 3 prepared cake pans. Bake at 325 degrees convection for 20 minutes. Cool for 20 minutes and turn onto a wire rack.

Filling:

3 cups white sugar	1 egg, beaten	½ tsp salt
¾ cup milk	½ cup butter, cut into chunks	

In a saucepan combine 2 ½ cups sugar, milk, egg and salt. Stir in butter and cook on medium low. Meanwhile sprinkle ½ cup of sugar into a small pan and cook until syrup turns light golden brown. Pour into the saucepan and stir. The mixture will be lumpy at first but smooth out as it cooks. Cook for about 15 minutes. Cool mixture for 5 minutes then beat until mixture reaches spreading consistency. Spread over cake layers. Do not frost side of cake.

Frosting:

1/3 cup butter, softened	3 cups icing sugar	3 tbs heavy cream	1 tsp vanilla
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Cream butter and gradually add icing sugar and cream alternatively. Mix until light and fluffy. Add vanilla. Frost sides of cake. Sprinkle pecans on top.