

### Shannon's Favorite Kentucky Butter Cake

1. Preheat the oven to 325°F. Grease and flour a 10-inch bundt pan.
2. Mix together 3 cups of flour, 2 cups of white sugar, 1 teaspoon of salt, 1 teaspoon of baking powder, and ½ teaspoon of baking soda.
3. Whisk in 1 cup of buttermilk, 1 cup of softened butter, 4 large eggs, and 2 teaspoons of vanilla.
4. Pour batter into the prepared pan.
5. Bake for 1 hour.
6. When the cake is finishing up, prepare the butter sauce.
7. In a large saucepan, mix together ¾ cup of white sugar, ⅓ cup of butter, 3 tablespoons of water, and 2 teaspoons of vanilla.
8. Cook and stir until fully melted. Make sure it does not boil.
9. Remove the cake from the oven. Poke holes into the cake, and pour the butter sauce over it.
10. Let the cake cool before removing it from the pan.
11. Enjoy your cake!