

RECIPE

Caramel Icing

Recipe by.

www.intelligentdomestications.com

Find us on:

[Facebook](#)

[Pinterest](#)

[Instagram](#)

Ingredients

- ½ Cup Butter (not margarine)
- 1 Cup packed light brown sugar
- ¼ Cup Milk
- ¼ tsp. Salt
- 3 Cups sifted Confectioners' sugar
- 1 tsp. caramel extract

Preparation

1. Melt butter in a heavy saucepan, then add the brown sugar while stirring. Bring to a boil and boil for 2 minutes, stirring constantly.
2. Remove from heat. Add milk and extract, stirring while adding.
3. Return to heat and bring back to a boil. Once it begins to boil, remove from heat and allow to cool. This should take approximately 20-25 minutes.
4. Stir in the confectioners' sugar and beat with mixer until smooth. Cool enough to spread. If icing gets too thick, add a few drops of milk and mix to thin.