

CARAMEL ICING

1. 1 stick butter
 2. 1/4 cup milk
 3. 1 cup brown sugar packed
 4. 1 box confectioners sugar
 5. 1 tsp. vanilla
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1. Bring to a boil; butter, sugar, and milk.
 2. Add vanilla
 3. Put confectioners sugar in mixing bowl
 4. Pour milk mixture in confectioners sugar while beating slowly.
 5. When sugar is mixed in, whip on high until mix is at spreading consistency.
 6. Frost cake immediately. If frosting is too stiff, add more milk.