

Caramel Frosting

Melts in your mouth...buttery and delicious!

Submitted by: Karleen B

Ingredients:

½ cup butter

1 cup brown sugar

¼ cup milk

½ teaspoon Goodman's Burnt Sugar

¼ teaspoon Goodman's Butter

1 ¾ to 2 cups powdered sugar

Quantity: Enough to frost a 9 x 9 cake, double for a 9 x 13 cake

Preparation:

Melt butter, add brown sugar and cook over low heat 2 minutes, stirring constantly. Add milk and Goodman's Flavors, continue stirring until mixture comes to a boil. Remove from heat and cool. Add powdered sugar until right consistency to spread.