

Never Fail Caramel Icing

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1/2 cup brown sugar
1/2 cup cream (or canned
milk)
1/2 cup butter or margarine,
softened
1 1/2 teaspoons vanilla
powdered sugar*

In the top of a double boiler, mix together the brown sugar, cream and butter. Boil for 1-1/2 minutes.

Add the vanilla. Then add sifted powdered sugar until the mixture is the right consistency to spread on a cake.

(Makes enough for a large two-layer cake.)

Per Serving (excluding unknown items): 1104 Calories; 92g Fat (73.8% calories from fat); 1g Protein; 72g Carbohydrate; 0g Dietary Fiber; 248mg Cholesterol; 965mg Sodium. Exchanges: 18 1/2 Fat; 4 1/2 Other Carbohydrates.