
Penuche Frosting II

Margery Carenzo

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1/2 cup butter or margarine

1 cup packed brown sugar

1/4 cup milk

2 cups confectioner's sugar

In a saucepan, melt the butter. Stir in the brown sugar. Heat to boiling, stirring constantly. Boil and stir over low heat for 2 minutes. Stir in the milk. Heat to boiling. Remove from the heat. Cool to lukewarm. Gradually stir in the confectioner's sugar.

Place the pan of frosting in a bowl of ice and water. Beat until of spreading consistency. If it becomes too stiff, heat slightly, stirring constantly.

Frost the cake.

Dessert

Per Serving (excluding unknown items): 2609 Calories; 94g Fat (31.6% calories from fat); 3g Protein; 456g Carbohydrate; 0g Dietary Fiber; 256mg Cholesterol; 1053mg Sodium. Exchanges: 0 Non-Fat Milk; 18 1/2 Fat; 30 1/2 Other Carbohydrates.