

CARAMEL FROSTING

This creamy, sweet and delicious CARAMEL FROSTING is amazing!
It tastes great on nearly every type of cake.

TO MAKE IT YOU'LL NEED:

- 1 cup brown sugar.
- 1/4 cup whole milk.
- 1/2 softened butter.
- “confectioners sugar “as needed.

INSTRUCTIONS :

- STEP I _ In a medium sauce pan, combine confectioners sugar and butter, cook for 2 minutes.
- STEP-II _ Add milk, and bring to a boil, stirring constantly.
- STEP III _ Add confectioners sugar until thick enough to spread, and cook for mor 4 minutes.
- STEP IV _ NOW, IT'S READY TO USE .

ENJOY !!!