

Quick Caramel Icing

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

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1 stick of pure unsalted butter
1 cup of packed light brown sugar
1/4 cup of half and half
2 cups of sifted powdered sugar
1 teaspoon pure vanilla extract

In a heavy bottomed saucepan, combine the butter and brown sugar and cook over a slightly higher than medium fire, until mixture begins to boil. This will take anywhere from 2 to 4 minutes depending on your stove. Once it begins to boil, slowly whisk in the half and half until well blended. Bring back just to a boil, turn the burner to low, remove the saucepan from the heat, add the powdered sugar and vanilla and blend. Return the saucepan to the burner and beat with a wooden spoon until smooth. Icing will get stiff quickly so you'll need to immediately pour over cake and allow it to set.

Source: <http://deepsouthdish.com>

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