

## Betty's Penuche Icing for Her Applesauce Spice Cake Recipe



Uploaded on Jun 16, 2009

In this video, Betty demonstrates a penuche candy icing for the Applesauce Spice Cake, uploaded yesterday. Penuche is known in the Southern states, as well as parts of New England. It is a wonderful, caramel flavored candy, that can be used as icing, and it goes perfectly with Applesauce Cake or Spice Cake, so I put it on an Applesauce Spice Cake!!!

### Ingredients:

- 1 stick butter or margarine
- 1 cup light brown sugar, firmly packed
- 1/4 cup milk
- 2 cups confectioner's sugar
- hot water, as needed

In a medium-sized saucepan, melt 1 stick of butter or margarine. Add 1 cup brown sugar, and bring to a boil. Lower the heat, and boil for 2 minutes, stirring constantly. Add 1/4 cup milk, and bring back, just to a boil, stirring constantly. Cool to lukewarm. Gradually add 2 cups confectioner's sugar, as needed. (You may not need all of it.) Beat the candy until it is of spreading consistency. If it is too thick, add a little hot water; if too thin, add more confectioner's sugar. Spread it generously on my 9-inch square Applesauce Spice Cake. (This is enough icing to spread a two-layer cake.) Very Southern! Very delicious!!!