

# Betty's Creamy Caramel Icing



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In this video, Betty demonstrates how to make Caramel Icing. I used this Caramel Icing to frost the single devil's food cake layer that I had left over from making Black Tie Mousse Cake recently, but you may use this icing for a two-layer cake of your choice -- or cupcakes, doughnuts, fruit/nut breads, and other sweet treats.

## Ingredients

- 1 stick (1/2 cup) butter
- 1/3 cup cream (I used whipping cream.)
- 1 ½ cups brown sugar
- 1 teaspoon vanilla
- 1 ½ cups confectioner's sugar (This is the same as powdered sugar or icing sugar.)

Melt 1 stick butter in a pot over low heat. Stir in 1/3 cup cream and 1 ½ cups brown sugar. Bring to a full boil over medium heat. This will take about 2 or 3 minutes. Beat in 1 ½ cups confectioner's sugar and 1 teaspoon vanilla. Frost cooled cake. This frosting is thin when it is warm, but it thickens fairly soon. You should start frosting your cake when the Caramel Icing is spreadable, and work quickly, as the icing will thicken as you apply it. You will have time to put some gorgeous swirls in the icing, and then you should leave it untouched until the icing sets up. Enjoy! --Betty