

# Caramel frosting



Next time you bake a chocolate cake, try this Caramel Frosting!!!

Salted Caramel

~wonderful for endless desserts! You will use one cup of this caramel Sauce for your caramel frosting...don't skip this part of the recipe!

Salted Caramel

1 cup sugar

4 tablespoons water

2 tablespoons light corn syrup

1/2 cup heavy cream

2 tablespoons butter

1/2 teaspoon lemon juice

1/2 teaspoon salt, kosher or sea

1. Combine the sugar, water, and the corn syrup in a large saucepan and stir with a wooden spoon over medium heat until sugar is dissolved.

2. Cover the saucepan and let it cook over medium heat for 3 minutes.

3. After 3 minutes, remove the lid, increase the heat to medium-high, and bring to a boil.

4. Do not stir from this point on, but instead swirl the liquid around the pan so that the caramel doesn't burn.

5. Continue to cook until the caramel turns an even amber color then remove from the heat and let stand for about 30 seconds.

6. \*\*\* Be careful here \*\*\* Pour the heavy cream into the mixture. The mixture will bubble up significantly and is very hot.

7. Stir the mixture, again being careful. Add the butter, lemon juice, and salt. Stir until combined.

8. Measure 1 cup into a Pyrex measuring cup. Stirring occasionally, allow to cool until thick like molasses and warm to the touch, about 20 minutes. Save any extra in a sealed container in the refrigerator. It is delicious on ice cream, not to mention your finger...

#### Salted Caramel Frosting

1c butter at room temperature

240g of cream cheese

3-4 cups sifted powdered sugar

1 cup salted caramel

1. Beat butter and cream cheese at medium speed until creamy.

2. Add 2 cups of the powdered sugar into the butter/cream cheese mixture and beat to combine.

3. Add 1 cup of the salted caramel and beat to combine.

4. Add additional powdered sugar until the frosting is the sweetness and consistency you desire.

Enjoy!