

Penuche Frosting

Ladies Home Journal - Delicious Desserts

*1/2 cup packed brown sugar
1/3 cup butter
2 cups powdered sugar
1 tablespoon milk
1 teaspoon vanilla*

In a medium saucepan, combine the brown sugar and butter. Cook and stir over medium heat until melted. Remove from the heat.

Stir in the powdered sugar, milk and vanilla. If necessary, stir in enough additional milk, one teaspoon at a time, to make the frosting easy to spread.

Per Serving (excluding unknown items): 1906 Calories; 61g Fat (28.4% calories from fat); 1g Protein; 348g Carbohydrate; 0g Dietary Fiber; 166mg Cholesterol; 671mg Sodium. Exchanges: 0 Non-Fat Milk; 12 Fat; 23 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	1906	Vitamin B6 (mg):	trace
% Calories from Fat:	28.4%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	71.4%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	61g	Folacin (mcg):	4mcg
Saturated Fat (g):	38g	Niacin (mg):	trace
Monounsaturated Fat (g):	18g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	13
Cholesterol (mg):	166mg	% Refused:	n n%
Carbohydrate (g):	348g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	671mg	Vegetable:	0
Potassium (mg):	428mg	Fruit:	0
Calcium (mg):	132mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	12

Zinc (mg): trace
Vitamin C (mg): trace
Vitamin A (i.u.): 2308IU
Vitamin A (r.e.): 572 1/2RE

Other Carbohydrates: 23

Nutrition Facts

Amount Per Serving

Calories 1906 Calories from Fat: 541

% Daily Values*

Total Fat 61g	95%
Saturated Fat 38g	191%
Cholesterol 166mg	55%
Sodium 671mg	28%
Total Carbohydrates 348g	116%
Dietary Fiber 0g	0%
Protein 1g	
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Vitamin A	46%
Vitamin C	0%
Calcium	13%
Iron	13%

* Percent Daily Values are based on a 2000 calorie diet.