

Butterscotch Icing

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 cup brown sugar
1/2 cup cream
1 teaspoon vanilla*

Place the sugar and cream in a saucepan. Boil until it forms a soft ball.

Add the vanilla and beat well.

Just as the icing is getting thick, pour onto the cake. (If it has boiled too long, add a little cream when you are beating until it is of the right consistency for spreading.)

Per Serving (excluding unknown items): 849 Calories; 30g Fat (31.0% calories from fat); 3g Protein; 146g Carbohydrate; 0g Dietary Fiber; 105mg Cholesterol; 101mg Sodium. Exchanges: 6 Fat; 9 1/2 Other Carbohydrates.