

Caramel Icing

Edy Reynolds - Jasper, AL

Treasure Classics - National LP Gas Association - 1985

*2 cups dark brown sugar
1 cup milk
4 tablespoons butter or
margarine*

In a saucepan, combine the brown sugar, milk and butter. Cook until it forms a soft ball in cold water.

Add the vanilla.

Cool until lukewarm.

Per Serving (excluding unknown items): 2211 Calories; 54g Fat (21.4% calories from fat); 9g Protein; 440g Carbohydrate; 0g Dietary Fiber; 157mg Cholesterol; 760mg Sodium. Exchanges: 1 Non-Fat Milk; 10 1/2 Fat; 28 1/2 Other Carbohydrates.