

Caramel Frosting

(Recipe from Grandmom Margaret Calvert's Grandmother)

3 C brown sugar

½ C cream

4 T butter

2 T vanilla

Additional cream to thin frosting

1. Mix all ingredients in a saucepan.
2. Bring to a boil stirring constantly; boil for 3 minutes (Don't allow to get too hot or frosting will spatter.)
3. Place pan in cold water, beating until mixture starts to thicken.
4. Work quickly to frost 8 or 9" layer cake or 13x9 inch sheet cake, thinning frosting as you go by adding a bit more cream if needed.