



Caramel butter icing

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Ingredients

- 150 g butter
- 300 g Caramel brown sugar (ground fine similar to icing sugar using a spice mill)
- 1 Tin Caramel treat® (360 g)
- 2 Drops caramel essence

Method

- Use room temperature butter and cream well.
- Add the sugar in 2 stages and cream well.
- Add the Caramel essence and Caramel treat®. Combine to a smooth icing.
- Use as Icing of your choice.