

Rich & Creamy Caramel Frosting Made from Scratch

Caramel Frosting Recipe ?



TIME
15 min

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INGREDIENTS

- 1 cup brown sugar
- $\frac{1}{2}$ cup unsalted butter
- ... cup milk
- 2 to 3 cups powdered sugar, sifted
- 1 tsp vanilla extract (optional)

DIRECTIONS

1. Melt Butter and Brown Sugar: In a medium saucepan over low heat, melt:
2. $\frac{1}{2}$ cup butter
3. 1 cup brown sugar
4. Stir constantly until the sugar is fully dissolved and the mixture looks smooth and glossy-this takes a few minutes. Keep the heat low to prevent the sugar from crystallizing or burning.
5. Add Milk: Slowly pour in ... cup milk, stirring constantly.Raise the heat to medium and bring the mixture to a gentle boil.
6. Boil and Thicken: Let the caramel mixture boil gently for 2-3 minutes, stirring frequently.It should begin to thicken slightly-this step is key for a frosting that sets up properly.
7. Cool Slightly: Remove the pan from the heat and allow it to cool for about 5 minutes.It should be warm but not hot when you start adding powdered sugar.
8. Add Powdered Sugar: Start with 2 cups powdered sugar, adding gradually while mixing.You can use a whisk or hand mixer to create a smooth, lump-free consistency.Add more powdered sugar as needed for your desired thickness and spreadability.
9. Add Vanilla (Optional): Stir in 1 tsp vanilla extract for added depth and aroma.
10. Frost Immediately: Use the frosting while it's still warm-it will thicken quickly as it cools.

SWAPS & NOTES

Use dark brown sugar for a deeper, molasses-rich flavor.

Any milk works-whole milk adds creaminess, but plant-based milk can be used for dairy-free.

Add a pinch of sea salt to turn this into a salted caramel frosting .

Want a pourable glaze instead of a frosting?

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Original recipe: <https://chefmaniac.com/rich-creamy-caramel-frosting-made-from-scratch/>