

Burnt Butter Icing

Ingredients

- 6 Tbsp butter
- 2 1/2 cups powdered sugar
- 1 tsp vanilla
- About 4 Tbsp hot water

Instructions

1. Melt butter in a pan until golden brown.
2. Blend in powdered sugar.
3. Add vanilla.
4. Stir in about 4 Tbsp hot water.
5. Beat to required stiffness.

BURNT BUTTER ICING

Melt 6 T. butter till golden brown. Blend in pd. s
2 $\frac{1}{2}$ C. pd. sugar. Add 1 t. vanilla. Stir in about 4T.
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