

Penuche Icing

Yield: 3 cups

Equipment:

Sauce pan

Sifter

Spatula

Ingredients:

½ cup – Margarine

2 cups – Powdered sugar, sifted

1 cup – Brown sugar, packed

Instructions:

- Melt the margarine and add brown sugar.
- Boil over low heat for two minutes, stirring constantly.
- Cool to lukewarm. Gradually add the sifted powdered sugar. Beat to spreading consistency.

Storage:

Keeps very well at room temperature