

A Recipe From *tikkido*

Browned Butter Frosting

<https://tikkido.com/blog/browned-butter-frosting>

Browned Butter Frosting

- 1 stick (8 Tablespoons, or 1/2 a cup, or 113 grams) of butter, browned and cooled to room temperature
- 1/4 teaspoon salt
- 2 teaspoons vanilla
- 1 pound powdered sugar (454 grams)
- 1 to 4 Tablespoons milk

Instructions:

1. Brown butter and let it cool *completely*.
2. In a mixer, combine browned butter, powdered sugar, salt, and vanilla.
3. Add milk gradually until the icing is the texture you need.
4. Beat on high speed until the frosting is light and fluffy.

