

A Recipe From *tiKido*

Salted Caramel Buttercream Icing

Ingredients:

- 1/2 cup granulated sugar
- 4 Tablespoons water
- 2 teaspoons light corn syrup
- 1/2 cup cream
- 1 teaspoon vanilla
- 1 teaspoon lemon juice or vinegar
- 1 teaspoon salt
- 2lb powdered sugar
- 2 sticks butter, softened

Instructions:

1. Mix the water, corn syrup, and the granulated sugar together in a very small saucepan. Bring the water and sugar mixture to a boil over medium heat, but **DO NOT STIR**. Cook until the water and sugar mixture caramelizes into the beautiful golden brown color. It happens quickly once the sugar starts browning.
2. Remove the caramelized sugar syrup from heat, and mix in the cream. It mixes in more easily if the cream is at room temperature, but it can still work if you have cold cream--you just have to do it *slowly*.
3. Mix in the salt and the vinegar. Stir to combine and let caramel sauce cool *completely*.
4. Once the caramel sauce is completely cool, combine the softened butter, powdered sugar, and caramel together in a mixer and beat until smooth.

