

# EASY PENUCHE ICING

MOM

1/2 CUP BUTTER

1 CUP BROWN SUGAR (PACKED)

1/4 CUP MILK

1-3/4 to 2 CUPS SIFTED CONFECTIONERS' SUGAR

MELT BUTTER IN SAUCEPAN. ADD BROWN SUGAR. BOIL OVER LOW HEAT 2 MINUTES, STIRRING CONSTANTLY. STIR IN MILK. BRING TO BOIL, STIRRING CONSTANTLY. COOL TO LUKEWARM GRADUALLY ADD CONFECTIONERS' SUGAR. BEAT UNTIL THICK ENOUGH TO SPREAD. IF ICING BECOMES TOO STIFF, ADD A LITTLE HOT WATER