

LEMON AND CARAMEL BUTTERCREAM ICING



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- 1 ½ cup icing sugar
- 25 ml butter at room temperature
- 2 tbs lemon juice
- 10 ml caramel
- 10 ml shortening
- 5 ml vanilla essence

In a mixing bowl add the butter, lemon juice and sugar.

Add the vanilla essence and mix well.

Add the caramel and shortening while mixing.

The buttercream texture must be creamy and fluffy but not runny.

Spread all over the carrot cake and serve!

Recipe posted by Kristie Townsend

Photo: Kristie Townsend