

caramel frosting

MAKES ABOUT 3 CUPS

Use this decadent frosting on **Jam Cake (page 40)** and **Vanilla Sponge Cake with Pineapple Filling (page 108)**.

Combine 2 cups of the sugar with the butter, baking soda, and heavy cream in a small saucepan. Heat over medium until the mixture comes to a low boil. Remove from heat, and cover to keep warm.

Place the remaining ½ cup sugar in a medium nonstick skillet. Heat over medium-high heat until the sugar melts, stirring frequently. Continue to cook the sugar until it turns dark amber, stirring constantly. Reduce the heat to low, and slowly pour in the cream mixture. The caramel will sputter and sizzle. Cook while stirring until the mixture reaches 240°F (115°C, soft ball stage). Remove from the heat, and let cool slightly. Transfer the caramel to a mixing bowl. Using an electric mixer fitted with a whisk attachment, beat the frosting until it reaches a spreadable consistency, about 6 minutes for a full recipe or 4 minutes for a half recipe. Beat in the salt. If the frosting becomes too hard to spread easily, heat a few tablespoons of heavy cream in the microwave, and drizzle the cream over the frosting. Stir until well blended.

2½ cups sugar, divided
3 tablespoons unsalted butter
¼ teaspoon baking soda
1 cup heavy cream
½ teaspoon salt