

Brown Sugar Cloud Frosting Recipe by Vyvacious

Recipe Link: <http://vyvacious.wordpress.com/bitches-here-be-that-brown-sugar-cloud-frosting-recipe>

**Adapted from <http://cooklikeyourgrandmother.com/2009/07/how-to-make-brown-sugar-buttercream-frosting/>*

***Frosts 12 regular cupcakes or 24 mini ones (copious amounts of frosting though)*

Ingredients:

- 1 cup milk
- 5 TBSP all-purpose flour
- 1 cup brown sugar (*add up to another 1/2 cup if you like your frosting extra sweet*)
- 2 sticks unsalted butter (*slightly softened*)
- 2 tsp vanilla extract
- 1/2 tsp salt

Equipment:

- Medium pot, whisk, large mixing bowl, hand mixer, rubber spatula, large Ziploc bag

Steps:

1. Pour milk into the pot on medium-low to medium heat. Add flour and whisk thoroughly to ensure it's well incorporated and no clumps of flour are left. Keep whisking slowly. Allow mixture to thicken to a paste-like consistency (*5-10 mins*). Set pot aside to cool once mixture is thickened.
2. Combine the butter, sugar, vanilla extract, and salt in a large mixing bowl. Mix on a low speed until well incorporated. Use a rubber spatula to scrape down the sides. Then beat on medium speed until it gets really fluffy (*5-10 mins*). The idea is to not be able to taste the graininess of the brown sugar anymore.
3. Add the cooled milk/flour mixture and beat on high until everything is well incorporated and super fluffy. Keep tasting to ensure that the frosting has lost its graininess.
4. Using a spatula, scrape frosting into a large Ziploc bag and put in the fridge. In 15 mins, it should be good to use. Or store the frosting in the fridge and take it out at least 45 mins before you need to use it.

I would highly recommend you eat the frosting the same day as it starts to separate after 24 hours - still tasty but not as smooth.

Enjoy!! :)

P.S. This frosting is really tasty with Chocolate Shortie Cakes or even Chocolate Pudding Cupcakes!! :)

Chocolate Shortie Cakes Recipe: <http://vyvacious.wordpress.com/2012/12/04/emoticons-and-chocolate-shortie-cakes/>

Chocolate Pudding Cupcakes Recipe: <http://vyvacious.wordpress.com/2012/12/21/great-balls-of-fire-chocolate-pudding-cupcakes/>