

Caramel Cream Cheese Frosting

- 50 g light brown sugar
- 140 g butter, divided
- 80 ml heavy whipping cream
- 227 g cream cheese, softened
- ½ tsp vanilla extract
- 1 dash salt
- 195 g powdered sugar



1. Melt **brown sugar** and **56 g butter** in a saucepan over medium heat. Stir until sugar dissolves. Bring to a boil over medium heat; remove from heat.
2. Whisk in **cream**; blend well. Transfer to a heat-resistant bowl. Cool at room temperature, stirring occasionally.
3. Place remaining **84 g butter** and **cream cheese** in a large bowl; beat with a mixer on medium-high speed until smooth.
4. Beat in **vanilla** and **salt**.
5. With mixer running, slowly pour in cooled brown sugar mixture; beat until smooth.
6. Add **powdered sugar** gradually, beating well after each addition until completely smooth. Chill slightly for a firmer texture, stirring occasionally.