

Browned Buttercream Frosting

Excerpted from *The Vegetable Butcher* by Cara Mangini/Workman Publishing

Makes about 2 ½ Cups

Ingredients:

12 tablespoons (1½ sticks) unsalted butter

4 to 4½ cups confectioners' sugar

2 teaspoons pure vanilla extract

3 to 6 tablespoons milk or warm water, plus extra if needed

Directions:

Heat the butter in a medium-size saucepan over medium heat until it melts and becomes golden brown, 8 to 10 minutes.

Meanwhile, sift 4 cups of the confectioners' sugar into a medium-size bowl (or the bowl of a stand mixer).

Add the browned butter to the confectioners' sugar along with the vanilla and beat together with an electric hand mixer (or a stand mixer) on medium-low speed until just incorporated.

Add 3 tablespoons milk or more to reach your desired consistency and beat on medium-low speed until the frosting is light and fluffy, about 3 minutes. If you add too much liquid and the frosting is too thin, just add more confectioners' sugar, a little at a time, to reach your desired consistency. Let the frosting cool before spreading on the cake.

It will keep, in an airtight container, refrigerated, for up to 1 week. Bring it to room temperature before using and add more milk or warm water to thin it if needed.