

3 c. light brown sugar

1.50 c. heavy cream

0.50 tsp. lemon juice

5 tbsp. butter

Make the icing: In a medium saucepan with a candy thermometer attached, stir sugar, heavy cream, and lemon juice together. Cook the mixture, without stirring, over medium-high heat to soft-ball stage (238 degrees F). Remove from heat and cool the caramel mixture to 140 degrees F. Place the butter on top of the cooled caramel mixture. Remove the thermometer and, using a handheld mixer set on medium-high speed, beat the caramel until it thickens enough to hold its shape, lightens in color, and changes from translucent to opaque — about 5 minutes. Apply icing immediately.