

This luscious sweet & salty frosting recipe is from the [Golden Butter Cupcakes](#) recipe from Heather Walker of [Cake Dolls](#), but feel free to use it to top another cupcake or cake recipe!

Ingredients

1 cup of packed brown sugar
1/4 cup water
1/2 cup corn syrup
5 large egg whites
1 teaspoon LorAnn Oils Madagascar Bourbon Vanilla Bean Paste
1 teaspoon LorAnn Oils Caramel Flavor
1-2 cups powdered sugar
4 sticks salted butter, softened

Directions

1. In a medium saucepan, add the brown sugar, water and corn syrup. Heat on medium heat, stirring occasionally until it comes to a full boil. Allow the bubbling mixture to boil and reduce on medium heat, until the mixture starts to feather (It will have very thin, hair-like strings coming from the spoon). Remove from heat and set aside.
2. Using a stand mixer fitted with the whisk attachment, whip the egg whites on high speed until glossy with stiff peaks.
3. Replace the whisk attachment with the paddle attachment and on SLOW speed, stream in the hot sugar syrup in batches. Allow the mixture to cool to room temperature (you may have hardened sugar on the sides or bottom of the bowl, and that's okay...there's still plenty of goodness in there!).
4. After the mixture has cooled a bit (you don't want it to melt your butter), mix in the butter one stick at a time, vanilla bean paste, caramel flavor and 1 cup of powdered sugar. Continue to mix on low speed until the ingredients are combined, then slowly increase to high speed and beat until the buttercream holds peaks. For a stiffer buttercream, add a second cup of powdered sugar if necessary (just remember to start mixing SLOWLY!).