

Quick brown sugar frosting.

Melt $\frac{3}{4}$ cup butter or margarine in saucepan. Add $1\frac{1}{2}$ cups brown sugar. Cook 2 minutes, stirring. Add $\frac{1}{3}$ cup milk and bring to a full boil. Cool. Gradually add about $2\frac{1}{2}$ cups sifted powdered sugar, beating well, until frosting has a smooth spreading consistency. Enough to frost 2 8-or 9-inch layers or $2\frac{1}{2}$ dozen cup cakes.