**Caramel Buttercream Frosting**

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**INGREDIENTS:**

* 1 cup butter, room temperature
* 2 cups powdered sugar
* 1 cup caramel sauce ([Smuckers works great](https://www.target.com/p/smuckers-caramel-topper-12-25oz/-/A-13205888%22%20%5Cl%20%22lnk%3Dsametab%22%20%5Ct%20%22_blank))
* 1 teaspoon vanilla extract

**DIRECTIONS:**

**Step 1:**Place your butter in a large bowl and beat it on medium speed until all smooth.

**Step 2:** Slowly add the powdered sugar until it is all incorporated.

**Step 3:** Add the caramel sauce and vanilla and beat mixture until light and fluffy.

**Step 4:** Add a nice 1-2 tablespoon dollop of frosting to your cupcake.

**Step 5:** Spread out your toasted coconut onto a plate or baking sheet.

**Step 6:** Turn your cupcake upside down and gently press frosting into the coconut to coat.