

ENSTROM ALMOND TOFFEE AND COFFEE FROSTING

Submitted by Deedie Rose and Leonard Wennmohs



Ingredients:

2 sticks salted butter
3 cups powdered sugar
2 teaspoons vanilla (or to taste)
1 tablespoon instant espresso coffee mixed with 2
teaspoons hot water
Enstrom's Milk Chocolate Almond Toffee (chop toffee
using as much as you like)

Mix butter, sugar and vanilla. In a separate cup, stir instant espresso with hot water, then add to butter / sugar / vanilla mixture. Add chopped toffee to frosting mix and/or sprinkle on top of frosted cake.