

BUTTERCREAM FROSTING

INGREDIENTS:

1 ½ cups butter or margarine, softened
4 cups sifted powdered sugar (about 1 pound)
2 tablespoons cream or milk
1 teaspoon LorAnn Clear Vanilla Extract

LorAnn paste or liquid coloring (added as desired)



DIRECTIONS:

Beat butter at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating mixture until light and fluffy. Add milk, vanilla extract, and coloring (as desired), beating until spreading consistency.

Keep refrigerated in an airtight container for up to 2 weeks. Beat again before using.

Yield: 3 cups