



## ♦ Vanilla Frosting ♦

- 6 tablespoons salted butter, at room temperature
- 1 1-pound box confectioners' sugar (1 pound equals approximately 4 cups)
- $\frac{1}{4}$  cup milk (more may be required in the mixing)
- 2 teaspoons vanilla

1. Place all the ingredients in a mixing bowl and beat until the frosting is soft, smooth and creamy. If necessary to make it easily spreadable, add additional milk, *but only 1 tablespoon at a time*. I usually find that I do not have to add the extra milk.

The above recipe will make a sufficient amount to generously fill and frost an 8-inch or 9-inch layer cake. A half recipe will also frost a dozen or so cupcakes.

You can save extra frosting for later use by wrapping it carefully and putting it into the refrigerator or freezer. Just be sure to allow it to reach room temperature before use.