

Basic Frosting

(See below for different flavors)

Yield: approx. 2 cups (frosts one 8-inch two-layer cake)

Ingredients:

1 stick (8 T) butter, softened (don't use margarine)

1 lb (454 g) powdered sugar

2 T milk

1 t vanilla extract

4 drops of food coloring (optional)

Directions:

In a medium bowl, cream together butter, sugar, milk & vanilla until light and fluffy, about 2 minutes with an electric mixer. Beat in food coloring if desired. (For thinner frosting, add milk a little at a time. For decorator frosting, add less milk.)

Different Flavors:

Chocolate – Add 1/4 c unsweetened cocoa powder & beat an extra minute

Lemon – Replace milk with 1/4 c lemon juice & add 1 tsp. lemon zest

Orange – Replace milk with 1/4 c orange juice & add 1 tsp. orange zest