

Butter Cream Icing (Classic Vanilla)

Ingredients:

- 1 cup unsalted butter (2 sticks; softened, not melted)
- 3-4 cups sifted confectioners sugar
- ¼ tsp table salt
- 1 tbsp vanilla extract
- Up to 4 tbs heavy cream (or milk)

Instructions:

- 1) Beat butter for a few minutes with mixer on medium speed.
- 2) Add 2 cups of powdered sugar and continue on lowest speed, until sugar is incorporated.
- 3) Add vanilla extract, salt and 2 tbsp of cream/milk and beat for 3 minutes.
- 4) Add remaining sugar one cup at a time.
- 5) Add remaining cream/milk 1 tsp at a time.