

# vanilla buttercream frosting

**Prep** 10 minutes

**Makes** about 2½ cups

**1 package (16 ounces)  
confectioners' sugar**

**½ cup butter or margarine  
(1 stick), softened**

**1½ teaspoons vanilla extract**

**4 to 6 tablespoons milk**

In large bowl, with mixer at medium-low speed, beat sugar, butter, vanilla, and 4 tablespoons milk until blended. Increase speed to medium-high; beat until light and fluffy, occasionally scraping bowl with rubber spatula. Beat in more milk as needed for easy spreading consistency.

>> Each tablespoon: About 65 calories, 0 g protein, 11 g carbohydrate, 3 g total fat (2 g saturated), 0 g fiber, 7 mg cholesterol, 25 mg sodium. ■

page 54